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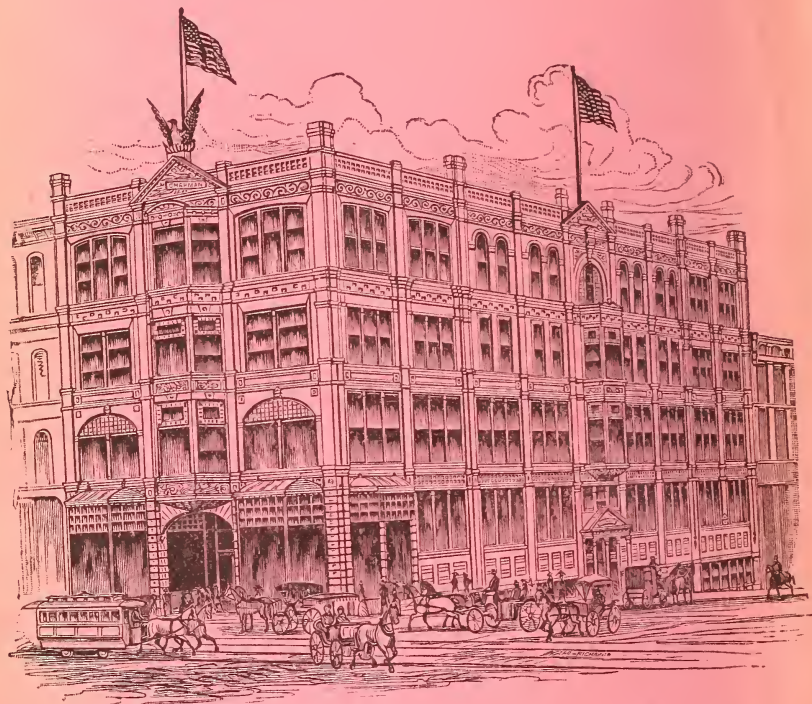
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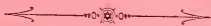
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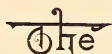
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KING'S DAUGHTERS



COOK BOOK

A COLLECTION OF RELIABLE RECIPES FROM
EXPERIENCED HOUSEKEEPERS.

Jessie Finney
"
Alma Eaton
PUBLISHED BY THE LADIES OF THE CHARITY CIRCLE.

OSHKOSH:
W. M. CASTLE, PRINTER.
1891.



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E.W.F. ap. 27-08.

THE QUEST.

We numbered three, Faith, Charity and I—
We three were sent by "Daughters of the King"
To find a road leading to hearts of men.
One morn the sun rose gaily in the East—
Rose-crowned we started on our pilgrimage;
We journeyed 'long the great highway of life
'Midst hurrying, worrying crowds of human kind,
And many questioned as we passed them by.
We closed our mouths, nor told of our great Quest.
Thus had we journeyed on for many days
'Till weak and worn we fainted by the way,
When suddenly Experience we met.
His ancient face bespoke a veteran's life.
Grimly he said; "What doeth ye, fair maids?"
Straightway we told him of our Quest
And why we wandered forth so far from home.
He pondered long, then smiled sardonically
And said: "Pray follow me and I will lead,
But leave all thoughts of romance here behind,
The road to Palate-gate is practical.
Men render up their lives for stomach's sake."
"Kind sir," said Hope, "Art thou not over-bold?
Have I not seen great men give all for art?"

"The art of cooking?—Yes, sweet maid, thou hast."
With pleasant converse reached we then the gate
And we three stood agaze bewildered.
Experience waived his magic wand and said:
"The power I give ye now strange things to see."
Merry old Comus then arose and bowed
And sang a jolly song joined by his crew.
They sang of "rare Ben Johnson" who had made
Comus the king of royal, merry cheer.
Again their voices rose with one accord:
"Food is the subtle magic of the brain,
The never-ending force of human will.
This is the road leading to hearts of man—
And woman-kind, for bread is mortal life."
The road was flour-strewn and fruit-bedecked
And lead through fields of boundless plentitude.
Translucent jellies quivered in the sun,
Like old Mont-Blanc, snow-capped, aglint with light.
Mountains of snowy bread peaked toward the sky
And pies were thick as dandelions in June.
Ambrosial food, fit for the gods was seen
On every side, while nectar flowed in crystal
Waves like a swift running tide.
All kinds of game were heaped on clear ice-bergs
And puddings rolled about like tumbled fruit.
And angel-food floated like feathers in the
Breeze, and ices swung from all the branching trees—
While much we saw that is writ here within—
'Twere better told by "Daughters of the King."

MRS. J. M. HURN.

PREFACE.

This book is offered for sale by THE CHARITY CIRCLE OF OSHKOSH, a non-sectarian organization of King's Daughters, consisting of thirty members engaged in charitable work. The object of the publication is to raise the funds needed to carry on our work during the coming winter.

These recipes have been used by the ladies of Oshkosh and other cities, and are indorsed by them as thoroughly practical. Duplicate recipes were in some cases received, and more of a single kind than could be used with due regard to the space to be filled and the proportion to be maintained between the different departments of the book. In the final arrangement of the material, therefore, some recipes were necessarily omitted.

We desire to express our sincere thanks to the ladies who so kindly assisted us, and to Davis Bros., of the Winnebago Mills, and the Kimberly Clark Company, both of Neenah, for their generous donation of paper.

We hope that our venture at book-making may prove acceptable and useful to many housekeepers, and profitable to our own good cause.

THE CHARITY CIRCLE.

OSHKOSH, Wis., October, 1891.

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CONTENTS.

	PAGES.
BREAD, - - - - -	15— 40
CAKES, - - - - -	41— 74
COOKIES, - - - - -	77— 96
CUSTARDS AND CREAMS, - - - - -	97—104
CROQUETTES, - - - - -	107—111
CATSUPS AND SAUCES, - - - - -	115—120
DRINKS, - - - - -	121—128
EGGS, - - - - -	131—134
FISH, - - - - -	135—150
FROSTINGS, - - - - -	151—154
ICE CREAMS AND ICES, - - - - -	155—164
JELLIES AND JAMS, - - - - -	165—171
MEATS, - - - - -	173—193
OYSTERS, - - - - -	195—200
PASTRY AND PIES, - - - - -	201—217
PUDDINGS AND SAUCES, - - - - -	219—236
PICKLES, - - - - -	237—245
POULTRY AND GAME, - - - - -	247—254
SALADS, - - - - -	255—262
SOUPS, - - - - -	263—272
VEGETABLES, - - - - -	273—279
CONFECTIONERY, - - - - -	281—287
HINTS TO HOUSEKEEPERS, - - - - -	289—292
MEDICINAL, - - - - -	293—296
TOILET, - - - - -	297—300
MISCELLANEOUS, - - - - -	301—304

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To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.
G. M. STEELE.

BREAD

BREAKFAST AND TEA CAKES.

"Would you know how first he met her?

She was cutting bread and butter."—GOETHE.

YEAST.

One handful of hops boiled in two quarts of water (hops in bag).

Six good-sized raw potatoes, grated, stir potatoes into boiling hop tea and add

Two tabblespoonfuls sugar.

One tablespoonful salt.

One tablespoonful ginger.

When cool, add yeast to raise.

After it is well raised, put in jug, cork tightly, and keep in cool place.

MISS SADIE GOE.

Coin Flavoring Extracts are True Fruit Flavors.

YEAST.

Take one good pinch hops, put in bag and boil in one quart water until water is yellow, take out hops and add four grated raw potatoes, boil five minutes.

Take from fire and add
One-half cup of salt and
One-half cup of sugar.

When luke warm add one small cup of yeast.

MRS. JOHN WASHBURN.

YEAST (OLD RELIABLE).

Four good sized potatoes or six small. Boil the potatoes, remove from the water and mash fine. Throw away the water, then take about three pints of water and a small handful of hops, one cup of sugar, one tablespoonful of salt (good measure). Place the hops in a bag and throw into the three pints of boiling water. Put the sugar and salt into the mashed potato. When the hops have boiled, so that the strength is out, strain on the potatoes. Boil all three together twenty minutes. When cool enough add one large cup of yeast to start it.

MRS. J. A. ADAMS.

Dichmann's Spices are Strictly Pure.

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WHEAT BREAD.

One pint of milk.

One small cup of yeast.

A little salt.

A small tablespoonful of shortening.

Boil the milk and let it partly cool; put the shortning into it; put the salt, yeast and milk into flour and mix in a hard sponge, about supper time, kneading about twenty minutes. Let it raise until about nine o'clock; then knead it down and leave it until morning. Place in tins and when light, bake. In the summer time after kneading it the second time put it down cellar until morning.

GUSS. ADAMS.

BREAD.

One pint of sweet milk.

One tablespoonful of butter.

One scant tablespoonful of sugar.

One teaspoonful of salt.

Put butter, sugar and salt in a bowl, pour scalded milk over this and stir until dissolved; if compressed yeast, use one quarter of a cake, dissolved in one-half cup of water; if potato yeast, use one-half cup, and eight and one-fourth cups of flour. This makes two loaves; knead fifteen minutes, let stand over night, in morning put into tins, and let raise again and bake.

MRS. TOPLIFF.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

BREAD (VERY NICE.)

At noon boil one quart of milk

One pint of water.

Three tablespoonfuls of sugar.

One tablespoonful of salt.

One tablespoonful of shortening.

Let cool, then add one cake of compressed yeast, or one cup of home-made yeast.

Mix in hard loaf, cover closely and let raise until supper time; then knead down and put in icebox until morning. Early in morning make into loaves and raise again and bake. This quantity makes four loaves.

MISS MARY HICKS.

SALT RISING BREAD.

One cup of sweet milk.

One quart boiling water, poured on to the milk.

One tablespoonful of sugar.

One-half teaspoonful of salt.

Let this stand until milk warm; stir in flour to thickness of sponge; keep warm until it rises, then put the sponge in flour and add enough milk or water to make three good sized loaves; rise again, then mix well into three loaves and rise again; bake in a moderate oven.

MRS. N. BOYINGTON,
Stevens Point, Wis.

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CURRENT BREAD.

Use Mrs. Brown's Oshkosh Roll recipe, making stiff as for bread.

Add one pound dried currants; after it has raised the first time. Bake in loaves.

MRS. C. D. CLEVELAND.

ROLLS.

Scald one quart of new milk, then stir in one-half cup butter, and flour enough to make a stiff batter; beat one-half hour, cool. Soften one cake compressed yeast in a little water, and mix thoroughly into the batter; let raise.

When light stir in one-half cup sugar, whites of two eggs beaten stiff and enough more flour to make a very stiff dough. Let raise again; when light cut it down with a knife, and when it puffs up the second time roll out one-half inch thick, then lift from board and let it shrink all that it will. Then cut out, butter, fold and put close together in pan, let raise until very light, then bake in a quick oven. Glaze with butter.

MRS. B. W. EATON.

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ROLLS.

Pour one pint of boiling milk over one pint of sifted flour.

Two tablespoonfuls of butter.

One tablespoonful of lard.

Two of sugar and a little salt.

When luke-warm add

One-half cake of yeast, dissolved in a little water.

Mix in the morning. After two hours mix again and let it raise two hours more, then roll thin, cut with a biscuit cutter; spread a little butter on one end and roll over; put in pans, let them rise, bake ten or fifteen minutes. These are nice for biscuit.

MRS. J. E. KENNEDY.

OSHKOSH ROLLS.

One pint milk.

One quart sifted flour.

Two tablespoonsful sugar.

Two tablespoonsful butter and

One of lard.

One-half cup yeast.

A little salt.

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Try 'Dichmann's Self-Raising Buckwheat.

Heat the milk boiling hot, add sugar, butter, lard and salt and pour over the flour; when luke warm add the yeast. Mix early in the morning, knead at noon, adding flour enough for rolls. When light roll thin, cut with biscuit cutter, roll oblong, spread a little butter on one side and fold over. Place in pan, let rise, and bake fifteen minutes. Should be sponged at night in cold weather.

MRS. R. C. BROWN.

BREAKFAST ROLLS.

Sift two quarts flour into pan, make hole in middle and put in one pint of milk previously boiled and cooled.

One tablespoonful of sugar.

Butter size of egg.

One-half cake of compressed yeast.

Pinch of salt.

Stir stiff as cake, throw some flour over top.

Mix about four o'clock and let rise until bedtime, stir in balance of flour and beat well. In morning turn out on board, roll out one-half inch thick, cut with biscuit cutter, spread with butter, fold over, and let rise and bake. Do not knead, and use no more than the two quarts of flour.

MRS. MURDOCK,

Shawano, Wis.

The Coin Baking Powder is the Best.

Try 'Dicbmann's Self-Raising Buckwheat.

FRENCH ROLLS.

One cup of milk.

One-half cup of yeast.

One teaspoonful of sugar.

Two tablespoonfuls of lard or butter.

A little salt.

Boil the milk and let it stand until luke-warm; mix the sugar and shortening through the flour thoroughly; then add the yeast and milk. Mix first in a soft sponge. When light mix into a hard sponge and let it rise. Roll out and cut into shapes.

Guss.

BAKING POWDER BISCUIT.

One quart of sifted flour.

One teaspoonful of salt.

Three heaping teaspoonfuls Coin Baking Powder

Two tablespoonfuls of shortening.

Milk ice cold.

Mix flour, Coin Baking Powder and salt together, rub in with the tips of the fingers, the shortening. Use milk enough to make it spongy, stirring the mixture with a broad-bladed knife. Spread on the board and pat out with the hands. Cut with biscuit cutter. Bake fifteen minutes with a quick fire.

MISS H. A. ADAMS.

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POTATO BISCUIT.

Two large potatoes boiled and mashed fine, add two tablespoonfuls flour, one teaspoonful of sugar and a little salt. Turn on one pint boiling water and stir till lumps are all out. When cold add one cup of yeast. Let stand four hours and stir as stiff with flour as possible. Then let stand two hours and knead it with one-fourth cup butter; let stand two hours. Roll out thin, spread with butter, double it, cut out, and when light, bake.

MRS. BLYMAN.

NAHANT BUNNS.

Three cups of new milk.

One cup of yeast.

One cup of sugar.

Flour enough for a stiff batter.

Raise this over night. In the morning add:

One cup of butter.

One cup of sugar.

One teaspoonful of soda.

A little nutmeg.

Flour till it is as stiff as bread. Let it rise sufficiently, then cut it out and let it stand till light.

MISS ANNIE SANDERS.

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Try 'Dicbmann's Self-Raising Buckwheat.

GINGER BISCUIT.

One cup of sugar.

One cup of sour milk or cream.

About one-half cup of butter.

One even tablespoonful of ginger.

One teaspoonful salt (scant).

One small teaspoonful of soda.

Mix soft, with flour and cut out like biscuit.

If you use sour cream, do not use as much butter.

MRS. J. A. ADAMS.

FRENCH ROLLS.

One pint of warm water.

One-half cup of lard.

Two tablespoonsfuls of sugar.

Two-thirds cup of yeast.

Raise over night. In the morning add nearly a tablespoonful of salt; mould one-half hour, raise until light, roll out, cut with a cutter, butter and fold.

MISS JOSIE FITZGERALD.

FRENCH ROLLS.

Two cups of milk.

Two-thirds cup of shortening, lard and butter.

Two-thirds cup of yeast.

Put milk and shortening on stove and let it boil; let it cool and make a sponge and raise in a

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warm place; when light, mix and let rise again. Then roll out flat on board and let it rise again, then spread melted butter over the whole and cut out with biscuit cutter and fold one-half over other, put in tins and raise again; when light bake in a hot oven.

MRS. L. J. STILSON.

COFFEE CAKE.

Take two pounds of flour.

Three-fourths pound of butter.

Three eggs.

One pint of warm milk.

One cup of sugar.

Two cakes of compressed yeast, dissolved. Mix well.

Prepare evening before, cover and let rise over night. In the morning make into two rolls and place each in a three-quart pan with a tumbler in center to prevent closing and let rise second time. When ready for oven, brush over cakes one beaten egg and sprinkle chopped almonds, blanched; and bake; when done, brush over melted butter and sift over sugar; when properly made it is delicious.

MRS. CHARLES OLLERICH.

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Try 'Dickmann's Self-Raising Buckwheat.

COFFEE CAKE.

One cake of compressed yeast.

Three pounds of flour, a little salt.

Three-fourths cup of melted butter.

Flavor; add one pint of milk, three well beaten eggs. Stir lightly with hands; let this rise well. Take dripping pan, place a cup in centre, roll out dough four inches thick and place in a pan around cup; join the dough together; let rise well. Beat one egg well, brush it over top of cake; then sprinkle chopped almonds and sugar over top. Put in oven and bake until done; before putting in oven remove the cup; if it does not come out easy let it bake a few minutes, then try.

MRS. WEIDNER.

COFFEE CAKE.

Three pints of flour.

Three eggs.

One cup of sugar.

One half pound of butter.

One teaspoonful of salt.

One yeast cake.

Soak the yeast cake in cup of warm milk, add to the rest of the ingredients; after it has risen, add enough milk to make a soft dough. Knead

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and beat it twenty minutes. After it is done, use for the top the following :

One-half cup of butter.

One-half cup of sugar.

Three tablespoonfuls of flour.

Sprinkle cinnamon on top and put in the oven until brown.

JOSEPHINE N.

MUFFINS.

One pint of sifted flour; one pinch of salt; one pint of milk; three eggs; one teaspoonful of powdered sugar; two teaspoonfuls of Coin Baking Powder. Beat the eggs and milk together, put in the salt and sugar, sift the flour and baking powder together into the first mixture, and stir all together. Butter the irons, and fill about half full. Have a medium hot oven.

MRS. J. WALKER.

MUFFINS.

Three eggs; one goblet sweet milk; one goblet flour and a pinch of salt.

HATTIE V. STILSON.

BREAKFAST MUFFINS.

Two eggs, two cups of milk, two tablespoonfuls of melted butter, two small teaspoonfuls of cornmeal, two teaspoonfuls of Coin Baking Powder, two and one-fourth cups flour, Bake in deep gem irons. Very nice.

MRS. G. M. STEELE.

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GUSTA'S RAISED MUFFINS.

Two eggs beaten very light, one cup of warm milk, one-half cup of butter, one-half cup of yeast, a little salt in eggs, when beaten. Flour enough to make a thicker batter than for pancakes. Beat well. Stir up at night if you wish them for breakfast. Good.

GRAHAM BREAKFAST CAKES

Two cups of Graham flour, one cup of wheat flour, two eggs well beaten. Mix with sweet milk to make a very thin batter, bake in hot gem irons, and set on upper grate in oven to bake. Bake fifteen minutes.

SARAH BARDEN.

WAFFLES.

One-half pound fine flour, one pint thick, sour cream, six fresh eggs, a little nutmeg, a small wineglass of rum. Stir well, eggs and cream, add gradually flour and spice, then the whites of well-beaten eggs, with the rum. Bake immediately, sprinkle with sugar and cinnamon. To be eaten while hot. This quantity will make fifteen pieces.

MRS. RICHARD GUENTHER.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

BREAKFAST PUFFS.

When moulding your bread into loaves, save out what will fill a pint bowl, and put in the ice-box. In the morning roll out as thin as pie crust, cut into strips about two inches wide, and fry in hot lard. Serve at once. MRS. R. P. FINNEY.

BREAKFAST PUFFS OR POP-OVERS.

One cup flour, one cup of milk, one egg, yolk and white beaten separately, one salt-spoonful of salt. Mix the salt with the flour, add part of the milk slowly, until a smooth paste is formed, add the remainder of the milk with the beaten yolk, and lastly, the white beaten to a stiff froth. Bake in hot, buttered gem tins or earthen cups, in a quick oven, half an hour, or until the puffs are brown and well popped over.

MRS. L. O. RUMERY, SR.

BISHOP WILLIAMS' JOHNNY CAKE.

One cup of corn meal, one cup of wheat flour, one cup of brown sugar, one cup of sour cream, two eggs, not beaten, one-half teaspoonful of salt, (small,) one-half teaspoonful of soda. Bake in a quick oven.

MRS. L. W. HULL.

Butte des Morts

Dichmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

CREAM TOAST.

One pint of cream, heated to boiling point, two heaping tablespoonfuls of corn starch, blended smoothly in a little cold milk. Stir this into the hot cream, also two tablespoonfuls of hard butter. When cooked sufficiently, slice the whites of three hard boiled eggs, and stir into this sauce. Dip the toast into hot milk, well salted, then pour the dressing over, and grate the yolks of eggs over all.

MRS. F. B. BARNES.

JOHNNY CAKE.

One pint of sour cream, six eggs, one-half cup of sugar, two cups of corn meal, one cup of flour, one teaspoonful of soda, one teaspoonful of salt. Very nice.

MRS. EDGAR P. SAWYER.

JOHNNY CAKE.

Two cups of sweet milk, one-half cup of sugar, two cups of corn meal, two eggs, butter, size of an egg, three teaspoonfuls of Coin Baking Powder, one cup of flour.

MRS. O. COOK.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

BUCKWHEAT CAKES, WITHOUT SODA.

Scald one quart of milk until it boils, add equal parts of wheat and buckwheat flour, until the batter is of the right consistency: a little salt. When nearly cool, add a little yeast, set at night in a moderately warm place; when ready to bake, do not stir the batter, but dip with spoon, or pour. If these directions are carefully followed, the cake will be very nice and light. MISS PAINE.

CORN MEAL PANCAKES.

Two eggs, one tablespoonful of melted butter, one quart of thick sour milk, one teaspoonful of soda, two cups of meal, one cup of flour, a good pinch of salt. MRS. G. B. ADAMS.

CORN MEAL GRIDDLE CAKES.

One cup of corn meal, one teaspoonful of salt; scald with one cup of boiling water; beat well, then add one and one-half cups of sweet milk; let stand until cold; then add one cup of flour, into which sift one heaping teaspoonful of Coin Baking Powder. Lastly, add two eggs, beaten to a cream. MRS. M. H. EATON.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

BREAD PANCAKES.

Three large cups of stale (not dried,) bread crumbs, three cups of hot milk, one-fourth cup of butter, three-fourth teaspoonfuls of salt, one and one-third cups of sifted flour, three teaspoonfuls of Coin Baking Powder, three eggs. Put the butter into the milk; let the milk become hot; then pour it over the crumbs. Let it stand long enough to thoroughly soften the crumbs, but before it is entirely cold, put through a fruit crusher. Then add the well beaten yolks of the eggs. Beat well; then add the whites of the eggs, beaten stiff. Mix lightly, and if too thick, thin with cold milk. Bake on a hot griddle.

MRS. PARLAN SEMPLE.

GRIDDLE CAKES.

One pint of flour, one scant pint of sour milk, two eggs, one teaspoonful of soda, one-half teaspoonful of salt. Crush measure and sift the salt and soda into the flour. Mix thoroughly, add milk and beat well; then add the beaten yolks, and lastly the whites of eggs, beaten stiff.

MRS. JOHN WASHBURN.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

SOUR MILK GRIDDLE CAKES.

Two eggs, two tablespoonfuls of butter, two cups of sour milk, two cups of flour, two scant teaspoonfuls of soda, one-half teaspoonful of salt. Beat the eggs in the mixing dish, add the sour milk and melted butter; then sift the flour with the soda and salt, into this mixture. This will make enough for four persons. By observing the proportions, you can add as many cups of sour milk as you wish. If you have not sour milk, sweet milk may be substituted; if so, do not forget to use Coin baking powder instead of soda.

MRS. L. H. KIMBALL,
Neenah, Wis.

BROWN BREAD.

Three teacups of corn meal, two teacups of boiling sweet milk, one teacup of molasses, one teacup of wheat flour, one teacup of sour milk, one teaspoonful of soda, one-half teaspoonful of salt. Stir the meal into the boiling milk; when cold add molasses and flour. Stir the soda into the sour milk, add the salt and mix all together. Steam three hours; bake one-half an hour,

MRS. KIMBALL.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

STEAMED BROWN BREAD.

Four teacups of corn meal, one teacup of good molasses, two teacups of Graham flour, one-half cup of baker's or domestic yeast, one teaspoonful of salt. Stir all together with warm water, and when it is light add a good teaspoonful of saleratus dissolved in warm water. When stirred up for rising, make a stiff batter, thicker than for cake. This will make a loaf for a two-quart basin; or it can be put into deep smaller dishes. Steam three hours. Do not remove the cover or let the water stop boiling until the bread is cooked through, as it will fall and be heavy. When steamed, put into a moderate oven a half or three-quarters of an hour. An hour is still better if the oven is not very warm. This gives it the dark, rich color of Boston Brown Bread, and more like the old brick ovens. In place of Graham flour, pieces of white bread can be soaked soft; squeeze the water all out, make fine, and press hard into the cup. Many prefer it to the Graham flour. If the latter is used, bran should be mixed with the flour, if what you have is bolted and none in it. In raising, should it stand too long, and get a little sour, more saleratus or soda should be added.

Mrs. K. E. BARBER.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

STEAMED BROWN BREAD.

One cup of sweet milk, two cups of sour milk, two cups of corn meal, one cup of flour, one-half cup of molasses, one and one-half teaspoonfuls of soda, one teaspoonful of salt. Steam three hours. dry in a hot oven a few minutes. This mixture is very thin, but makes delicious bread.

MRS. G. W. CATE,
Stevens Point, Wis.

BAKED BROWN BREAD.

One-half cup of molasses, two cups of sweet milk, one teaspoonful of saleratus. Dissolve in milk a pinch of salt, one handful of corn meal. Stir in Graham flour, until it is the thickness of sponge cake. Bake from forty-five minutes to one hour.

MRS. EMMA KIMBERLY,
Neenah, Wis.

"BILLY BENNETT'S BREAD."

Two quarts of Indian meal, one quart of flour, one pint of sweet milk, one quart of sour milk, one large tablespoonful of soda, one teaspoonful of salt, one cup of molasses. Steam two hours; bake one hour; this makes a large loaf.

MISS WINTER.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

BROWN BREAD.

One pint of meal, one pint of flour, one pint of milk, one teacup of molasses, one teaspoonful of soda, one-half teaspoonful of cream of tartar. Steam two hours and bake one hour.

MRS. L. J. STILSON.

BROWN BREAD.

One cup of corn meal, one cup of Graham flour, one cup of wheat flour, one cup of sour milk, one cup of molasses, one teaspoonful of soda in milk, a pinch of salt. Steam three hours.

MRS. SCHOOLEY,
Shawano.

BROWN BREAD.

Two cups yellow corn meal, one cup graham flour, one cup of white flour, two cups buttermilk; one-half cup *thick* sour cream, one-half cup molassas, two teaspoonfuls soda, one-half teaspoonful salt. Steam in earthen pan two and one-half hours, and bake one-half hour. Put enough boiling water into the kettle to steam the loaf, thus avoiding the necessity of lifting the steamer during the time.

MRS. PARLAN SEMPLE.

The Coin Baking Powder is the Best.

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CORN BREAD.

Two whole eggs, one-half cup of molasses, one teacup of sour milk, one teaspoonful of soda, in the milk, one cup of corn meal, one-half cup of graham flour, one-half saltspoon of salt. Mix all ingredients thoroughly and steam one and one-half hours.

MRS. G. W. BURNELL.

BROWN BREAD.

One pint of sweet milk, one pint of sour milk, two pints of corn meal, one pint flour, one teacup of molassas, one small tablespoon of soda, a little salt. Steam three hours and brown in oven.

MURRAY HILL.

GRAHAM WAFERS.

One cup of creamed butter, one cup sugar, one cup of whole wheat meal, one-half cup of sweet cream, one egg, two teaspoonfuls of Coin Baking Powder, one-half teaspoonful of cinnamon, four cups of graham meal. Mix in order given, roll out, cut, and bake in a quick oven.

MRS. F. J. GILLINGHAM.

Dichmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

CHEESE STRAWS, TO BE EATEN WITH
SALAD.

Three heaping tablespoonfuls of flour, three tablespoonfuls butter, one-half cup of grated cheese, one-half saltspoonful of salt, one-fourth saltspoonful cayenne pepper, one fourth saltspoonful white pepper, one tablespoonful of milk, beaten yolk of one egg, Mix dry ingredients together, add butter, milk and egg. Roll very thin cut in strips one-fourth inches wide and four inches long. Bake fifteen minutes in a slow oven.

MRS. J. H. JENKINS.

CHEESE STRAWS.

One-fourth pound of flour, two ounces of butter; rubbed into flour until smooth, two ounces of good cheese, grated, the yolks of two eggs, the white of one; a little salt. Mix all together, roll out about one-fourth of an inch thick, place on a well-buttered tin, cut into very narrow strips, four or five inches long, bake in a moderate oven for five minutes, fill in a glass dish, laying two one way and two the other. They look nice and taste good.

MRS. DODGE.

Jackson Street.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

CHEESE CRACKERS.

Take wafer crackers, butter slightly and spread one tablespoonful of grated cheese on each cracker. Place in a quick oven until slightly brown. Nice for picnics and with after-dinner coffee.

MISS FANNIE CRANE.

CHEESE SANDWICHES.

One-half pound of grated cheese, one tablespoonful of butter, yolks of three hard boiled eggs. Mash the yolks well, add cheese and melted butter. Mix well and spread on bread and butter.

MARY WASHBURN.

CHEESE SANDWICHES.

Take bread and butter, put bits of a rich cheese grated, over the slices, cut very thin. Put in hot oven five minutes; this is nice for lunch.

MRS. E. H. HOUGH.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

MEMORANDA.

Dichmann's Spices are Strictly Pure.

Chemical Laboratory Rush Medical College, Chicago.

WM. DICHMANN, Esq., *Oshkosh, Wis.*

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum. phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.

G. M. STEELE.

CAKES AND LAYER CAKES.

“With weights and measures just and true,
Oven of even heat,
Well-buttered tins and quiet nerve,
Success will be complete.”

ANGEL FOOD.

One tumbler of flour.

An even teaspoonful of cream of tartar.

Sift together six times.

One and one-half glass of granulated sugar.

Sift once; use fine sieve.

Whites of eleven eggs beaten with a flat beater in the dish that the cake is to be stirred in.

Add sugar slowly, not stirring, but just mixing it in lightly; then add flour the same way. Flavor with vanilla; bake in a slow oven from an hour to an hour and ten minutes; turn up side down, let it remain in tin until almost cold.

MRS. BEN SMITH.

Try Dichmann's Self-Raising Buckwheat.

IMPROVED ANGEL CAKE.

Whites of nine eggs, or ten small ones.

One and one-fourth cups of sifted granulated sugar.

One cup sifted flour.

One-half teaspoonful of cream of tartar.

Pinch of salt. added to eggs before beating.

After sifting flour four or five times, measure and set aside one cupful; then sift and measure one and one-fourth cups of sugar; beat whites of eggs about half. add cream of tartar, and beat very, very stiff, stir in sugar, then flour, very lightly. Put in a pan in moderate oven at once, will bake in thirty-five to fifty minutes.

MRS. O. BEACH.

ANGEL FOOD.

Whites of twelve eggs.

One tumbler of sugar.

One and one-half large cups of flour.

One even teaspoonful of cream of tartar.

One teaspoonful of vanilla.

Sift flour once before measuring.

Sift flour and sugar each separately and several times together. Sift cream of tartar together.

MISS M. A. OLCOTT.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

ALMOND CRUST.

Ten ounces of confectioner's sugar.

Ten ounces of sweet almonds.

One ounce of bitter almonds.

Twelve eggs.

Seven ounces wheat bread crumbs, which must be sifted.

Stir sugar, yolks of eggs, grated rind and juice of one lemon for fifteen minutes.

Then add the almonds, which must first be blanched and grated; then stir again for fifteen minutes, then add bread crumbs, and quickly the whites of the eggs, well beaten, and a few drops of almond extract. Bake in a moderate oven one hour. Frost.

MRS. RICHARD GUENTHER.

ALMOND CAKE.

Bake delicate cake in a loaf, flavor with almond extract and frost with yolks of three eggs, one cup of pulverized sugar; beat twenty minutes and flavor with almonds. Put whole blanched almonds on top.

MISS LIBBIE WATERS.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

ALMOND CAKE.

Whites of ten eggs.

One and one-half pounds of pulverized sugar,

One pound of butter.

One-half cup of sweet milk.

Five cups of flour.

One pound of almonds, blanched and sliced.

One teaspoonful of soda.

Two teaspoonfuls of cream of tartar.

Beat the butter and sugar to a cream with the hand. Add to this the whites, beaten to a stiff froth; then add the soda in the milk, the flour with the cream of tartar; last the almonds. Excellent.

MRS. WM. WALL, SR.

BLUEBERRY CAKE.

Two-thirds cup of butter.

Two cups of sugar.

One cup of sour milk.

Four cups of flour.

Three eggs; nutmeg.

One teaspoonful of soda.

Stir in as many berries as you can.

MRS. J. J. SPRAGUE.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

BREAD TART.

One pound of sugar,
One-half pound of grated rye bread,
One-fourth pound of unblanched almonds,
One-half ounce of cinnamon,
Two ounces of citron, cut in pieces.
Eight eggs.

Stir the yolks of the eggs and sugar together for one-half hour; then add bread, almonds, spices, and lastly the well-beaten whites of eggs. Then stir one-half hour. Bake in two deep jelly-tins and spread jelly between layers.

Mrs. CHAS. OELLERICH.

CHOCOLATE CAKE.

Two cups of sugar.
One cup of butter.
One cup of grated chocolate.
One cup of milk.
Two cups of flour.
Four eggs.

One and one-half teaspoonfuls of Coin Baking Powder.

Melt chocolate and milk together. Bake in square tins and frost.

Mrs. UPHAM.

Shawano.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

CHOCOLATE MARBLE CAKE.

One-half cup of butter.

One cup of sugar.

Two cups of flour.

Two teaspoonfuls of Coin Baking Powder.

Whites of three eggs.

One cup of water.

Cream butter and sugar, then add flour and baking powder, then eggs, and last water. To one-third of the batter, add one-fourth cake of baker's chocolate; flavor with vanilla; put in alternate light and chocolate. Bake in a deep tin.

MRS. GEO. RUDD.

SAND CAKE.

One-half pound of butter, stir till creamy.

One-half pound of sugar.

Four eggs.

Four yolks, grated peel of one-half lemon; stir one-fourth of an hour.

One-half pound of corn starch.

One-half teaspoonful of Coin Baking Powder.

Sift corn starch and baking powder together. Lastly add the four beaten whites of eggs.

MRS. STAUDENROUS.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

CREAM CAKE.

Two cups of sugar.
One-half cup of butter.
One cup of cream. (sour.)
Five eggs,
Three cups of flour.
One teaspoonful of soda.

ELLA BOYINGTON.
Stevens Point, Wis.

COFFEE CAKE.

One cup of white sugar.
One cup of butter.
One cup of New Orleans molasses.
One cup of cold coffee, (strong.)
Three eggs.
One coffeecup of raisins.
One teaspoonful of cinnamon.
One-half teaspoonful of cloves.
One-half nutmeg, citron.
One teaspoonful of soda.
Three and one-half cups of flour.
Bake one hour.

MISS MARY DALY.

Dickmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

DELICATE CAKE.

One cup of sugar, one cup of butter, one-half cup of milk, one and one-half cups of flour, three eggs (whites), one teaspoonful of Coin Baking Powder. Cream the butter and sugar, add milk, then flour and baking powder, then whites of eggs.

MRS. BEN SMITH.

DELICATE CAKE.

One cup of sugar, one-half cup of butter; cream together. Whites of four eggs, three-fourth cup of sweet milk, two teaspoonfuls of Coin Baking Powder. Flavor to taste.

MRS. FERNANDEZ.

DELICATE CAKE.

One teacup of butter, one and one-half coffee-cup of sugar, two coffeecups of flour, three-fourth coffeecup of milk, two and one-half teaspoonfuls of Coin Baking Powder, whites of eight eggs. May use eight yolks and one whole egg, and rest same as above for layer cake.

MRS. UPHAM.

Shawano.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

MRS. DEVERILL'S CAKE.

Two pounds of flour, two pounds of sugar, one and three-fourth pounds of butter, stirred to cream, twelve eggs, the yolks beaten with the sugar and butter, the whites beaten to a stiff froth; two wineglasses of brandy in which rose leaves have been steeped; two grated nutmegs, one teaspoonful of soda dissolved in a tablespoonful of hot water. Beat all to a cream, add two pounds of raisins, stoned and chopped. Strew a teacup of flour over them before putting in cake. Put mixture in pan one and one-half inches deep. Bake in quick oven. This cake will keep three months.

MRS. GULLIFORD.

ROSE LEAF CAKE.

Two cups of sugar, one-half cup of butter, one-half cup of sweet milk, whites of three eggs, beaten stiff; two teaspoonfuls of Coin Baking Powder, flour to make a thick batter. Bake in small patty pans. Make a good frosting and add a few drops of fruit color, or cochineal to make it a rich pink. Ice the cakes except one; for this use the yolk of one egg, beaten stiff with sugar. Arrange them on the cake stand by placing the yellow cake in the center and the pink ones around it like a rose.

MRS. B. W. EATON.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

FRUIT CAKE.

One-half cup of butter, one-half cup brown sugar, one-half cup molasses, one-half cup buttermilk, one teaspoonful of saleratus or soda, dissolved in the buttermilk, four eggs, one and one-half cups flour, one teaspoonful of ground cloves, one teaspoonful of cinnamon, one teaspoonful nutmeg, two large cups chopped rasins, three-fourths cup sliced citron. If you like, add one wine glass of brandy. Bake in long deep pans. Very nice. Will keep a long time.

MRS. L. W. HULL.

Butte des Morts.

FRUIT CAKE.

One-half cup butter, one-half cup brown sugar, one-half cup molasses, one-half cup sour milk, the yolks of four eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar, one and one-half cups of flour, one cup raisins chopped fine, one cup currants, one teaspoonful of cloves, one teaspoonful of cinnamon; nutmeg; use whites of eggs for frosting.

MRS. EDWIN CLIFFORD.

The Coin Baking Powder is the Best.

FRUIT MARBLE CAKE.

Light Part—One cup white sugar, one-half cup butter, three-fourths cup sweet milk, the whites of three eggs, one teaspoonful cream tartar, one-half teaspoonful soda, two cups flour sifted well, one teaspoonful of vanilla, one cup of hickory nuts, chopped fine and floured with a little of the flour measured for the cake.

Dark Part—One-half cup of brown sugar, one-fourth cup of butter, one-half cup of molasses, one-fourth cup of milk, one-half nutmeg, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half teaspoonful of allspice, one-half teaspoonful of soda, one teaspoonful cream of tartar, two cups of flour, yolks of three eggs, one-half pound of figs, chopped fine; one-half pound of dates, chopped fine; one-half pound of seeded raisins, chopped fine, one-half pound of citron, chopped fine; one teaspoonful of vanilla. Flour fruit as before. Butter your mould, and put in the dark and light batter in alternate tablespoonfuls.

MRS. C. B. WASHBURN.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

FRUIT CAKE.

One teacup of butter, two teacups of sugar, three teacups of flour, one-half teacup of sweet milk, four eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda, one pound of raisins, stoned; one-half pound of currants, one-fourth pound citron, cut fine, one teaspoonful each of cloves, cinnamon and nutmeg. Stir butter and sugar to a cream, add the milk, then eggs well beaten, then soda, dissolved in a little water, then flour in which cream tartar is sifted, then fruit and spices. Bake about one hour in a moderate oven.

MRS. BEN. L. EDGARTON.

FRUIT CAKE.

One pound of flour, one pound of butter, one of dark sugar, three of seedless raisins, two of currants, one of citron, cut in strips. Stir sugar and butter to a cream; eight eggs, beaten separately, one cup of coffee, one cup of molasses, one-half pint of brandy, one teaspoonful of soda, two heaping tablespoonfuls each of cloves, nutmeg and cinnamon. Add fruit last thing, and bake at once.

MRS. G. W. ROE.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

FRUIT CAKE.

One pound of butter, one pound of the brownest sugar you can get, one pound of flour, one dozen eggs, one teaspoonful of ground cloves, one tablespoonful of allspice, one tablespoonful cinnamon, one large nutmeg, four pounds best raisins, after seeded, one small cup of New Orleans molasses, one teaspoonful of soda or saleratus, two pounds of currants, one pound of citron, sliced, one-half glass of brandy, one-half glass of sherry or claret. Beat the butter (hard) and sugar to a cream; add the eggs, well beaten, and the flour alternately, then the cloves, allspice, cinnamon, nutmeg and molasses. Then add soda, dissolved in tablespoonful of milk. Put raisins and currants on paper with one-half cup of flour and mix well; then add this to the dough and put in the wine and brandy. Put alternate layers of the dough and citron in pan and bake from two to three hours.

MRS. W. G. MAXCY.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, one cup sweet milk (scant), whites of five eggs, one grated cocoonut, one pound blanched almonds, cut fine, one pound of citron cut fine, three and one-half cups sifted flour, two heaping teaspoonfuls of Coin Baking Powder. Flour the fruit, adding it last.

MISS HAY.

Diebmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

COFFEE CAKE.

One cup of sugar, one cup of shortening. one and one fourth cups of molasses, one cup of strong cold coffee, one cup of raisins, two cups of currants, two eggs, one teaspoonful each of cinnamon and cloves, and a little nutmeg; one large teaspoonful of soda in a little of the coffee. Flour as for other cakes.

HATTIE V. STILSON.

GOLD CAKE.

One cup of sugar, three-fourths cup of butter. one-half cup of sour milk, two cups of flour, one-half teaspoonful of soda, one-half teaspoonful of cream tartar. yolks of eight eggs.

MRS. MCCOLM,
Columbus, Ohio.

OCEAN CAKE.

* Two cups of sugar, one-half cup of butter, one cup of milk, whites of five eggs, three cups of sifted flour, two even teaspoonfuls of Coin Baking Powder. Flavor to taste.

This also makes a very nice yellow cake, using yolks and adding one whole egg.

MISS M. A. OLCOTT.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

POUND CAKE (BY MEASURE).

One good cup of sugar, almost a cup of butter, one and two-thirds cup of flour, five eggs, beaten separately, one scant teaspoonful of Coin Baking Powder, in the flour; flavor to taste. Add chopped almonds, and a little brandy, if you choose.

J. D. A.

PORK CAKE.

One pound fat pork, chopped fine; pour one pint of boiling water over it. One pound rasins, one pound currants, four eggs, three cups of molasses, one cup of sugar, one and one-half teaspoonful of soda, one nutmeg, one pint sour milk; citron and spices to taste.

EDITH RANDALL.

PORK CAKE.

Three-fourth pounds of salt pork, chopped fine; pour over it one pint of boiling water. One and one-half cups of brown sugar, one and one-half cups of molasses, one pound of raisins, one pound of currants, small piece of citron, two teaspoonfuls of cinnamon, two teaspoonfuls of allspice, one teaspoonful of cloves, two teaspoonfuls of soda, six cups of flour.

MRS. M. B. PARKINSON.

New York.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

SPONGE CAKE.

Three eggs, beaten well, one and one-half cups of sugar, one-half cup of cold water, one and two thirds cups flour, two teaspoonfuls Coin Baking Powder; flavor with lemon or vanilla; mix sugar and eggs thoroughly.

MRS. FERNANDEZ.

SPONGE CAKE.

Three eggs, beat five minutes, one and one-half cups sugar, beat five minutes, one cup of flour, beat five minutes, one-half cup of cold water, one scant cup of flour, one and one-half teaspoonful of Coin Baking Powder. Bake slowly.

MISS ELLA HARWOOD.

SPONGE CAKE.

Four eggs, beat well, two cups of sugar, beat well, two coffee cups flour, two teaspoonfuls Coin Baking Powder, two-thirds cup of boiling water. One large tin or two small square tins.

MRS. SCHOOLEY.

HOT WATER CAKE.

Two eggs, one cup sugar, one cup flour, one teaspoonful of Coin Baking Powder in flour, one-half cup of boiling water.

MRS. E. POTTER.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

SILVER CAKE.

Two cups of white sugar, one-half cup of butter, whites of four eggs, one cup of cold water, three cups of sifted flour, one teaspoonful of cream tartar, one-half teaspoonful of soda or two teaspoonfuls of Coin Baking Powder; flavor with lemon or vanilla; mix the butter and sugar to a cream, add the whites of eggs beaten to a stiff froth, add the cold water after this is well combined, add the rest, stir briskly five minutes; this cake is better the second day.

H. A. A.

SCOTCH LOAF CAKE.

Three-fourths pound of butter, one pound of flour, eight eggs, one pound of stoned raisins, one pound of powdered sugar, one-half teaspoonful of soda in two tablespoonfuls of sweet milk, one lemon, rind and juice, one wine glass of wine or brandy. Cream the butter and sugar, add beaten yolks, then the lemon, soda and milk, brandy and flour, and beat well; lastly add the beaten whites. Put in large tin and lay in the raisins alternately with the cake. Very nice and will keep a long time.

MRS. G. M. STEELE.

The Coin Baking Powder is the Best.

Try 'Dichmann's Self-Raising Buckwheat.

SUNSHINE CAKE.

Whites of eleven eggs, yolks of six eggs, one and one-half cups of granulated sugar, measured after one sifting, one cup of flour, measured after one sifting, one scant teaspoonful of cream tartar, one teaspoonful of lemon or vanilla; beat the whites to a stiff froth, gradually beat in the sugar, then the beaten yolks, sift the flour and cream tartar together several times, and add gradually to the mixture; lastly add the flavoring. Bake in pipe tin an hour or more. Do not grease the tin. When done, turn on cups, and let it stand as you do Angel Food.

JENNIE D. ADAMS.

SAND TART.

One-half pound butter, one-half pound sugar, one-half pound cornstarch, grated rind of one lemon, six eggs, one teaspoonful Coin Baking Powder. Beat the butter to a cream, then add the yolks of eggs, sugar and lemon peel. Stir one hour, then add cornstarch and beaten whites of eggs. Very good.

MRS. CHAS. OELLERICH.

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THRESHER'S CAKE.

Six eggs, three cups of brown sugar, one and one-half cups of butter, one cup of sour cream, one-half cup of sweet milk, one large teaspoonful of salaratus, two teaspoonfuls of ground cloves, three teaspoonfuls of cinnamon, a little nutmeg, five cups of flour, three cups of chopped raisins, one-half cup of sliced citron, one cup of currants. Put fruit in last and stir well.

MRS. L. W. HULL.

Butte des Morts.

MARBLE CAKE.

One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, two scant cups of flour, two scant teaspoonfuls of Coin Baking Powder. Separate into three batches; to one add one tablespoonful of red sugar, one-half teaspoonful of rose essence; to the other one tablespoonful of ground chocolate and one-half teaspoonful of vanilla; leave the last plain. Drop one kind and then another until all is used, or bake in layers, using each kind for a separate layer, putting together with white frosting. You can use three eggs, leaving out two whites for frosting.

MRS. BURNELL.

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Try Dichmann's Self-Raising Buckwheat.

WHITE CAKE.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three cups of flour, whites of six eggs, two teaspoonfuls of Coin Baking Powder, flavor to taste. Nice for layer cake.

MISS WINTER.

OLD FASHIONED WHITE CAKE.

Three cups of powdered sugar, one cup of butter, one cup of sweet milk, one teaspoonful soda, two teaspoonfuls of cream tartar, two teaspoonfuls extract of lemon, two teaspoonfuls extract of vanilla, one teaspoonful of extract of almonds, four cups of flour, whites of twelve eggs; cream butter, then add sugar and flavoring, then milk and flour, lastly the beaten whites of the eggs. Stir but little after you add the eggs. Very nice; will keep a long time.

MRS. L. W. HULL.

Butte des Morts.

WHITE MOUNTAIN CAKE.

One and one-half cup of sugar, one-half cup of butter, one-half cup of corn starch, one-half cup of sweet milk, one and one-half cup of flour, whites of six eggs, two teaspoonfuls of Coin Baking Powder,

MRS. W. E. KEESE.

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107 MAIN STREET, OSHKOSH, WIS.

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WHITE MOUNTAIN CAKE.

Three cups of sugar, one small cup of butter. one cup of sweet milk, three teaspoonfuls Coin Baking Powder, four cups of flour, whites of ten eggs, one teaspoonful of flavoring. Bake in layers and use any kind of filling.

Mrs. L. J. STILLSON.

WHITE MOUNTAIN CAKE.

One scant cup of butter, two cups of sugar, two and one-half cups of flour, six eggs, beaten separately, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream tartar, flavor to taste; salt the whites a little before beating. Cream the butter, add the sugar, stir well; then add the beaten yolks, the soda in the milk, the cream tartar in the flour. Add the flour and beaten whites alternately.

Miss H. A. ADAMS.

SNOWDRIFT CAKE.

Two cups of powdered sugar, one-half cup of butter, one cup of milk, three cups of flour, whites of five eggs, two teaspoonfuls of Coin Baking Powder. Bake in layers.

Mrs. GEO. RODGERS.

Dichmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

VANITY CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half cups of flour, one-half cup of cornstarch, one teaspoonful of Coin Baking Powder, whites of six eggs. Bake in two cakes, putting the frosting between and on top.

MRS. N. SAGE.

WHITE CAKE (MRS. PENDLETON'S).

One cup of butter, two cups of sugar, mix lightly, break in whites of eight eggs and beat well and thoroughly; add one cup of water and stir a little; three cups of flour, one and one-half teaspoonful of Coin Baking Powder. Bake in one large or two small tins.

MRS. MURDOCK.

YELLOW CAKE.

Take the yolks left from angle cake, all of them; one coffee cup of sugar, one-half cup of butter, cream butter and sugar and beaten yolks; one-half cup of sweet milk, one-half teaspoonful soda in milk, one teaspoonful of cream tartar, in one and one-half cups of sifted flour; one teaspoonful of vanilla; frost and put fresh grated cocoanut on top.

MRS. D. B. CURTIS.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

COFFEE SPICE CAKE.

One and one-half cup of sugar, one cup of molasses, one cup of butter, one cup of strong coffee, one cup of raisins, three eggs, five cups of flour, one teaspoonful each of soda, cloves, cinnamon, nutmeg and coffee ground to a powder.

MISS KELLOGG,
Colorado City, Texas.

SPICE CAKE.

One cup of sugar, one-half cup of butter, one-half cup of sour milk, two eggs, one tablespoonful of molasses, one and one-half cup of flour, one-half teaspoonful of soda, one teaspoonful of vanilla, one cup of seeded raisins, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half of a nutmeg.

MRS. JAMES G. CLARK.

SPICE CAKE.

One cup brown sugar, butter size of egg, three-fourths cup of sour cream in which dissolve one teaspoonful of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, one cup of raisins, one and one-half cup of flour.

FLORA DOE.

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SPICE CAKE.

One and one-half cups of sugar, one cup of butter, one cup sour milk, two cups fruit, three eggs, three teaspoonfuls cinnamon, one teaspoonful cloves, one nutmeg, two cups flour, small teaspoonful soda.

MRS. EDGAR P. SAWYER.

SPICE CAKE.

One and one-half cup of sugar, one cup of butter, one cup of sour milk, two cups of fruit, three eggs, three teaspoonfuls of cinnamon, one nutmeg, two cups of flour, one teaspoonful of soda.

MRS. KELLETT.

SPICE CAKE.

One tumbler of butter, one tumbler of sugar, one tumbler of molasses, one tumbler of sweet milk, four tumblers of flour, one teaspoonful of allspice, one teaspoonful of cloves, one teaspoonful of cinnamon, one nutmeg, one pound of raisins, four eggs, one teaspoonful of soda in milk.

MRS. G. H. GILE.

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OLD COLONY CAKE.

Three eggs, two and one-half cups of light brown sugar, three and one-half cups of flour, one cup of sour milk, one scant cup of butter, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves, one-half nutmeg, one pound of currants, one pound of raisins, one-fourth pound of citron.

MRS. G. B. ADAMS.

BUTTERNUT CAKE.

One cup of butter, one cup of sugar, one cup of sweet milk, two and one-half cups of flour, one cup of butternuts, one cup of raisins, three eggs, three teaspoonfuls of Coin Baking Powder. Beat eggs separately, chop butter nuts and raisins. Delicious.

MISS HAY.

HICKORY NUT CAKE.

One-half teacup of butter, one and one-half teacups of sugar beaten to a cream, one teacup of sweet milk, whites of five eggs, two and one-half teacups of flour, one heaping teaspoonful of Coin Baking Powder, one coffee cup of meats. Put together in the order given.

MISS FANNIE CRANE.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

WALNUT CAKE.

One and one-half cup of granulated sugar, one-half cup of butter, one-half cup of sweet milk, one-half cup of corn starch, one and one-half cup of flour, one teaspoonful of Coin Baking Powder, one cup of English walnuts chopped fine, whites of six eggs beaten to a stiff froth. Cream the butter and sugar, add corn starch, dissolved in the milk then mix baking powder in flour, add that, then the walnuts and eggs; flavor to taste.

MRS. W. G. MAXCY.

ANN ELIZA CAKE.

Three-fourths cup of butter, two cups of sugar, three cups of flour, four eggs, three-fourths cup of milk, three teaspoonsful of Coin Baking Powder in flour; divide the batter in half put one cup raisins, one teaspoonful of cinnamon, one-half teaspoonful of cloves. Bake and put together with frosting.

MARY S. ANTHONY.

BUTTER CUP CAKE.

Three-fourths cup of butter, one and one-half cup sugar, yolks of eight eggs, one whole egg, one-half cup of milk, two cups of flour, stir in one teaspoonful of Coin Baking Powder; one teaspoonful of extract of lemon. Mix in the order

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given and bake in two pans in a moderate oven until the cake shrinks away from the pan. Put together with yellow frosting and frost the top and sides with the same.

MRS. W. A. CLARK,
Appleton.

CARAMEL CAKE.

One and three-fourth cups of fine granulated sugar, one-half cup of butter, one cup of sweet milk, two and one-half cups of sifted flour, three level teaspoonfuls of Coin Baking Powder, whites of four eggs beaten stiff, one teaspoonful vanilla. Cream the butter and sugar, then add the milk with vanilla, then the flour with baking powder sifted in it, and lastly the beaten whites. Put a little salt in eggs before beating. Bake in three layers, and put together with caramel frosting. You may have to use a little more flour, as I use the Pillsbury flour, and it does not require as much.

Maple Caramel Frosting—One good cup of maple sugar, three-fourths cup of white sugar, one teaspoonful of vanilla, whites of two eggs, beaten stiff; make as any boiled frosting. I used about eight tablespoonfuls of water, and boiled until it hairs; then strain on to your beaten whites and beat until stiff enough to spread on cakes.

MRS. T. WALL.

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Try 'Dicbmann's Self-Raising Buckwheat.

CARAMEL CAKE.

One and one-half cup of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, one heaping teaspoonful of Coin Baking Powder, whites of six eggs. Bake in four layers.

Frosting—Two cups of brown sugar, one cup of white sugar, one-half cup of sweet milk, butter the size of one egg. Cook four minutes. after it has commenced to boil, stirring all the time.

MRS. DR. DECKER.

CARAMEL CAKE.

One cup of sugar, one-half cup of butter, one cup of sweet milk, two eggs, two and one-half cups of flour, two teaspoonfuls of Coin Baking Powder; add the caramel and bake in jelly tins. Put between cakes an icing flavored with vanilla.

Caramel—One teacup of sugar, scant half cup of sweet milk, yolk of one egg, half a cake of bakers' chocolate grated; stir all together and boil until thickens; stir until cool before putting in cake.

MRS. G. T. STAMMS,

California.

CHOCOLATE CAKE.

One-half cup of butter, scant, one cup of sugar, three eggs, beaten separately, one-half cup of milk, two cups of flour, scant, two teaspoonfuls of Coin

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Baking Powder, three or four teaspoonfuls of melted chocolate—put grated chocolate in tin cup and set in pan of hot water to dissolve; flavor with vanilla. Make boiled frosting, add melted chocolate.

MRS. FRANK TOPLIFF.

CHOCOLATE CAKE.

Three cups of sugar, one cup of butter, six eggs, yolks, one-half pound of grated chocolate, one cup of milk, four ounces of almonds, three cups of flour, three teaspoonfuls of Coin Baking Powder. Whip the sugar and butter to a cream. Bake in layers.

CHOCOLATE CAKE.

One cup of sugar, one small tablespoonful of butter, one cup of milk, two cups of flour, two eggs, whites and yolks beaten separately, two large teaspoonfuls of Coin Baking Powder. Take one-half cake of Baker's chocolate and a small half cup of milk. Grate the chocolate, stir into the milk, and boil in a dish, set in hot water until it is like a paste. Then add one cup of sugar and the yolk of one egg. Let it cool slightly, and stir into the cake batter. Bake in layers, and put together with white boiled frosting. One teaspoonful of vanilla in the chocolate improves it. (Very nice.)

MRS. G. HORTON.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

FIG CAKE.

Whites of three eggs, one-half cup of butter, one and one-half cups of sugar, one-half cup of milk, two cups of flour, two teaspoonfuls of Coin Baking Powder; this makes three large layers. First beat the whites of eggs, then the sugar, then the melted butter, then milk; then add flour and Coin Baking Powder sifted together.

Filling for Same—One-half pound figs cut fine, one-half cup of seeded raisins, one-half cup of sugar, one-half cup of water; cook until a paste and spread between.

MRS. JOHN MCNAIR.

FIG CAKE.—VERY NICE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, one heaping teaspoonful of Coin Baking Powder, whites of six eggs. Sift flour and sugar each four times; cream butter, add sugar a little at a time, cream until very creamy; add flour and milk a little at a time, and lastly the well beaten whites of eggs. Bake in two long layers.

Fig Paste—One-half pound figs, wash and chop fine; put into a double boiler, with water enough to cover and one-fourth cup sugar. Boil down until it is a smooth paste. Flavor with vanilla.

MRS. R. C. BROWN.

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FIG CAKE.

Two eggs, one and one-half cups of sugar, one-half cup of butter, one cup of sweet milk, two teaspoonfuls of Coin Baking Powder, three cups flour, one teaspoonful of flavoring.

For Filling—One pound of figs, make a syrup of one cup of sugar, one cup or more of water, and boil the figs till you can put a straw through them. Skim out and chop fine; pour the syrup over them again. Thin till it will spread nicely on the cake.

HATTIE V. STILSON.

JELLY CAKE.

One cup of sugar, one-half cup of butter, three-fourths cup of sweet milk, three eggs, three teaspoonfuls of Coin Baking Powder. Bake in layers and spread jelly between.

MRS. O. COOK.

ROLL JELLY CAKE.

Three eggs, one cup of sugar, three tablespoonfuls cold water, one cup of flour, one teaspoonful of Coin Baking Powder, pinch of salt, and flavor as desired. Use egg beater (Dover) for mixing the whole. Beat eggs well first, then eggs and sugar, add other ingredients and again beat. Bake in two square tins, turn out immediately on a napkin, spread with jelly, roll at once and wrap napkin about to hold in position. Cannot be beaten too much.

MRS. SCHOOLEY,

Shawano.

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SPONGE CAKE ROLL.

Two teacups of sugar, two teacups of flour, two teaspoonfuls of Coin Baking Powder, six eggs; sift baking powder into flour, add sugar; into this break the eggs (do *not* beat separately), and beat all together, well; turn into square jelly tins and bake in quick oven; when done turn out on moulding board, spread with currant jelly, roll and wrap each roll in a clean cloth until cool. This makes two rolls; if only one is wanted, the other tinful is nice cut in strips and used in Charlotte Russe.

MRS. R. P. FINNEY.

MALAGA CAKE.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three eggs, three cups of flour, three teaspoonfuls of Coin Baking Powder. Bake in square tin and frost with one and one-half cups of sugar, three tablespoonfuls of water; boil till threads; add to whites of three eggs beaten to froth, and add one cup of chopped raisins, one cup of hickorynut meats, one cup of figs or one-half cup of citron.

MRS. SCHOOLEY.

Shawano.

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BROWN LAYER CAKE.

One cup of molasses, one-half cup of brown sugar, one-half cup of butter, one-half cup of warm water, two cups of flour, yolks of two eggs, white of one egg, one teaspoonful of soda. Make boiled frosting of other egg, and put between layers.

MRS. FOWLE.

LAYER CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, six eggs, whites, three cups of flour, scant, one-half teaspoonful of soda, one teaspoonful of cream tartar. Filling for cake: three cups of water, three large spoonfuls of corn starch dissolved in some of the water, one and one-half cups of sugar, three eggs well beaten with sugar, two lemons, juice and rind; put in after it boils.

MISS EDITH L. RUSSELL.

ORANGE LAYER CAKE.

Two cups of sugar, yolks of five eggs, whites of two, one-half cup of cold water, two and one-half cups of flour, two teaspoonfuls of Coin Baking Powder, the juice and rind of one orange, a pinch of salt. Filling: Beat the whites of three eggs to a stiff froth, juice and rind of one orange, seven large tablespoonfuls of sugar. This makes quite a large cake.

MRS. HOUGH.

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Try Dichmann's Self-Raising Buckwheat.

QUISIT CAKE.

One and one-half cups of sugar, one-half cup of milk, one-half cup of butter, one and one-half cups of flour, full measure, three eggs, one teaspoonful of Coin Baking Powder, six tablespoonfuls of chocolate dissolved in two tablespoonfuls of hot milk, and one-fourth cup of sugar. Beat in the last thing.

Caramel Frosting—Two cups of sugar, one cup of milk, butter size of an egg. Boil five minutes, then take from fire and beat until it begins to thicken.

SALLIE PINNING.

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MEMORANDA.

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MEMORANDA.

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Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, ESQ., Oshkosh, Wis.

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.
G. M. STEELE.

COOKIES

DOUGHNUTS AND GINGERBREAD.

"In brown Holland apron she stood in the kitchen,
Her sleeves were rolled up, and her cheeks all aglow;
Her hair was coiled neatly, when I indiscreetly
Stood watching while Nancy was kneading the dough."

COOKIES.

One and one-half cups of sugar.

One cup of butter.

One cup of sour milk.

Four cups of flour.

One teaspoonful of cream tartar.

One teaspoonful of soda.

Two eggs.

Mix very soft.

MRS. T. H. DODGE,
Shawano, Wis.

Dichmann's Spices are Strictly Pure.

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COOKIES (HERMITS).

Two cups of sugar.
One cup of butter.
One cup of currants.
Two eggs.
One-half cup of sweet milk.
One teaspoonful of soda.
One nutmeg.
One teaspoonful of cinnamon.
One teaspoonful of cloves.
Mix soft and put in nut meats if you wish.

MRS. LAMPARD.

COOKIES.

Put one quart of flour, into which you have sifted two teaspoonfuls of Coin Baking Powder, in your bowl.

Then add one heaping cup of sugar and a scant cup of butter.

Mix all thoroughly with the hands, as you would biscuit.

Then add two well beaten eggs, and nutmeg to taste.

If the eggs are small and do not wet up the dough enough, add one or two tablespoonfuls of milk.

MRS. J. H. GROVE.

Columbus, Ohio.

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COOKIES.

One cup of sugar.
One-half cup of butter.
Yolks of six eggs.
Four tablespoonfuls of sour milk.
One-half teaspoonful of soda.
Flour enough to roll.
Sugar and roll again.

MRS. AUSTIN W. SNELL.

CREAM COOKIES.

One cup of sour cream.
One cup of sugar.
One teaspoonful of soda.
A little salt and flavoring.
Flour to roll soft.

MISS KIMBERLY,
Neenah, Wis.

WHITE COOKIES.

Two cups of sugar.
One heaping cup of butter.
One cup of sour cream.
Two eggs, beaten light.
One teaspoonful of lemon extract.
One teaspoonful of soda.
Use as little flour as possible. Very nice.

MISS AGNES BRITTIN.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

CINNAMON COOKIES (VERY NICE).

Two eggs.

One and one-half cups of sugar.

One cup of butter.

Three-fourths cup of sweet milk.

Two teaspoonsful of Coin Baking Powder.

Mix soft with flour and roll very thin.

Then mix cinnamon and sugar in a saucer; beat well two eggs. Cut the dough in shape and dip into the egg, then into the cinnamon and sugar. Bake quick to a light brown.

MRS. G. B. ADAMS.

CURRENT COOKIES.

Two cups of brown sugar.

One cup of butter, creamed.

Two eggs, beaten.

Four tablespoonfuls of sweet milk.

One teaspoonful of soda in milk.

One heaping teaspoonful of cream tartar in flour.

One tablespoonful of cinnamon.

One cup of currants.

Four cups of flour.

MRS. J. H. CLEMENT.

Milwaukee, Wis.

Dichmann's Spices are Strictly Pure.

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SOFT MOLASSES COOKIES.

One cup of sugar.

Two cups of molasses.

Three eggs.

One cup of shortening (lard or beef suet).

One tablespoonful of ginger.

One tablespoonful of soda in one-half cup of cold water.

Salt, and mix very soft. Bake quick.

MRS. E. H. HOUGH.

CARAWAY COOKIES.

One cup of butter.

Two cups of sugar.

One cup of sour milk.

One egg.

Caraway seed to flavor.

One teaspoonful of soda.

Mix rather soft.

A FRIEND.

Merrill, Wis.

GINGER COOKIES.

One cup of sugar, one cup of butter, one cup of molasses, one-half cup of strong coffee, two teaspoonfuls of soda, one teaspoonful of ginger, flour to mix.

MRS. JOHN NEVILLE.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

SPONGE COOKIES.

Four eggs.

One cup of flour.

One cup of sugar.

One teaspoonful of Coin Baking Powder.

One teaspoonful of vanilla.

Beat the eggs separately; add the sugar a little at a time to the beaten yolks; also add to this the flour with baking powder; add the beaten whites of the eggs, and vanilla last. Drop with a spoon on a buttered cookie tin.

DELIA AT ISLAND PARK.

GINGER COOKIES.

One cup of molasses.

One cup of brown sugar.

One cup of shortening, one-half butter, one-half lard.

Two eggs.

One teaspoonful of soda.

One tablespoonful of vinegar.

One heaping teaspoonful of ginger.

One even teaspoonful of cinnamon.

Flour enough to roll.

MRS. G. H. GILE.

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BLITZKUCHEN OR LIGHTNING COOKIES.

One-half pound of butter.

One-half pound of sugar.

One-half pound of flour.

One-fourth pound of almonds.

Four eggs.

Grated rind of one-half lemon.

Melt the butter, drain it from the settlings and stir to cream; then add the eggs, some of the sugar, and lemon rind, stirring constantly, then the flour. Grease your tins, and spread the dough about as thin as a wafer. Sprinkle with sugar, shaved almonds and cinnamon. As soon as baked cut in diagonal squares and remove from tins. Very nice.

MRS. W. GRUENWALD.

GINGER COOKIES.

Two cups of molasses, one cup of lard, one cup of brown sugar, two-thirds cup of sour milk, one tablespoonful of ginger, two teaspoonfuls of soda in flour, one teaspoonful of soda in milk, two eggs. Mix soft as possible.

MRS. DR. DALE.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

GINGER COOKIES.

One egg, two-thirds cup of white sugar, one cup of shortening (half lard and half butter), one cup of best New Orleans molasses, two-thirds cup of thick sour milk, two teaspoonfuls of soda, one teaspoonful of ginger, one-half teaspoonful of cinnamon, a little salt. Mix soft.

MISS M. CLARK.

GINGER COOKIES.

One cup of molasses, one-half cup of sugar, one cup of butter, one tablespoonful of ginger, one teaspoonful of soda in three tablespoonfuls of boiling water, flour enough to roll soft. Roll thin and bake quick.

MRS. MUNGER.

GINGER COOKIES.

One cup of butter, or half drippings will answer, one cup of sugar, one cup of molasses, one egg, one tablespoonful of soda, one tablespoonful of ginger; add one-third cup of water. Mix, not stiff, and sprinkle with sugar before baking.

MRS. M. H. O'BRIEN.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

GINGER COOKIES.

One teaspoonful of soda (level) in coffee cup, three tablespoonfuls of boiling water on soda, three tablespoonfuls of boiling butter in water, fill the cup with New Orleans molasses; one teaspoonful of lemon and ginger. Two recipes make one pan full. Never fails.

MRS. A. J. SLINGSBY.

Chicago, Ill.

FRUIT COOKIES OR HERMITS.

Two cups of sugar, two-thirds cup of butter, one cup of chopped raisins, one egg, two teaspoonfuls of cream tartar, one teaspoonful of soda, one-half cup of water, cloves, cinnamon and nutmeg.

MRS. HEMAN HORN.

Norway, Maine.

FRUIT COOKIES.

Two eggs, one and one-half cups of brown sugar, one cup of raisins chopped fine, two-thirds cup of shortening, one teaspoonful each of cinnamon, nutmeg, cloves and soda. Dissolve soda in two tablespoonfuls of sour milk, mix rather stiff, and cut any desired shape.

MRS. O. COOK.

Dickmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

GINGER SNAPS.

One and one-half cups of New Orleans molasses, one-half cup of sugar, one cup of butter, one tablespoonful of soda, one tablespoonful of ginger. Mix all together except the flour, and set it on the stove until it ferments. Then add flour enough to roll, and roll *very thin*.

JENNIE D. ADAMS.

GINGER SNAPS.

One cup of sugar, one cup of molasses, six tablespoonfuls of vinegar, one tablespoonful of saleratus, dissolved in the vinegar, two teaspoonfuls of ginger, one-half cup of butter, one-half cup of lard.

ELLA AUSTIN.

GINGER SNAPS.

One cup of sugar, one cup of butter, one cup of molasses, five cups of flour, two tablespoonfuls of vinegar, two teaspoonfuls of ginger, one teaspoonful of soda, one egg. Roll *very thin*, put in floured pan, and bake in quick oven. Put a cloth on table, and when you take snaps from oven reverse the pan with a quick movement, emptying all out at once. Leave until they harden. Will keep for weeks.

MRS. R. P. FINNEY.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

GINGER SNAPS.

One-half cup of butter, one-half cup of molasses, one-half cup of sugar, two tablespoonfuls of hot water, one teaspoonful of soda, one teaspoonful of ginger. Roll thin.

MARY S. ANTHONY.

LEMON SNAPS.

One quart of flour, one pint of sugar, one cup of butter, three eggs, one teaspoonful of soda dissolved in the juice of one lemon, grating the outside on the sugar before mixing. Roll very thin and bake quickly.

MRS. L. W. HULL.

* *Butte des Morts.*

JUMBLES.

Three-fourths pound of butter (washed), three-fourths pound of powdered sugar, three eggs, one-half wineglass of sherry or brandy, one-half wineglass of rose-water or grated peel of one lemon, one pound of flour (warm and dry). Roll into small balls between the palms; roll in sugar and place two inches apart in a dripping pan. Put a slip of citron, a raisin, or an almond on each. Bake in rather a quick oven. They melt into a round cake, and should be pale. Will keep for weeks.

MRS. C. W. RADFORD.

Dickmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

SPICE COOKIES.

Three cups of sugar, one cup of butter, four egg, four tablespoonfuls of sour milk, one teaspoonful of soda, two teaspoonful of cloves, two teaspoonfuls of cinnamon, two teaspoonfuls of nutmeg, one cup of currants; flour enough to roll.

MISS EMMA KIMBERLY,

Neenah.

BOSTON MANDELINES.

One and one-half tumblers of sugar, one and one-half tumblers of flour, one-half tumbler corn starch, one-half (scant) tumbler of butter, three-fourths tumbler of milk, the yolks of eight or nine eggs, two teaspoonsfuls of Coin Baking Powder; put in eggs before the milk; flavor with almond extract or orange peel. Two teaspoonfuls dropped in small tins.

MRS. CHARLES H. COMSTOCK.

CHOCOLATE JUMBLES.

One cup of butter, two cups of sugar, four eggs, three cups of flour, two cups of grated chocolate, one teaspoonful of soda, one teaspoonful of cream tartar, a pinch of salt.

MISS CATLIN,

Stevens Point.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

VANILLA DROP CAKES.

Whites of six eggs (beat light), add yolks, one pound of sugar; stir together three-fourths of an hour; one pound of flour, flavor with vanilla. Drop a teaspoonful at a time on a buttered tin and bake.

MISS LENA STAUDENRAUS.

HICKORY NUT WAFERS.

One cup of sugar, three-fourths cup of butter, one-half of a cup of sour milk, one egg, one-half teaspoonful of soda, one teacup of hickory nut meats chopped fine. Roll thin as a wafer, and sprinkle sugar on top. To serve with chocolate, coffee or ice cream.

MRS. JOHN WASHBURN.

CRULLERS.

Two-thirds coffee cup of butter, one-third coffee cup of lard, one and one-half coffee cup of sugar, four eggs, one-half cup of milk, one nutmeg, one small teaspoonful of Coin Baking Powder, flour for a stiff batter. Mix as for cup cake, then stir in flour to roll out; have dough one-half inch thick; cut in squares with two strips in centre. Fry in hot lard.

MRS. C. W. RADFORD.

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CINNAMON DROPS.

One cup of sugar, one-half cup of butter, one egg, one cup of buttermilk, one even teaspoonful of soda, two cups of flour, cinnamon, salt. When put together, drop in pans and sprinkle sugar and cinnamon on the top and bake.

SADIE A. RICH.

SNOW BALLS.

Two cups of sugar, three eggs, one cup of sour cream, one teaspoonful of soda, a little nutmeg and flour to roll one-half inch thick. Cut out with a small cup and fry in hot lard; when cool, roll each in frosting and then in plates of desicated cocoanut; they should be well covered.

MRS. B. W. EATON.

SNOW BALLS.

One cup of sugar, six tablespoonfuls of melted butter, two eggs, one cup of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda one teaspoonful of salt, a very little nutmeg. Mix rather soft and roll out and cut with a small round cutter and fry in hot lard; roll in powdered sugar.

MRS. S. P. GARY.

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DOUGHNUTS.

Two eggs, one small teacup of sugar, two table-spoonfuls of melted butter, one cup of sour milk, a level teaspoonful of soda, a little nutmeg. Mix very soft.

SARAH BARDER.

DOUGHNUTS.

One egg, one small cup of sugar, one cup of sour milk with one teaspoonful of soda in it, butter size of hickorynut, a little salt and nutmeg, two teaspoonfuls of Coin Baking Powder. Fry brown and roll in powdered sugar when nearly cold.

MRS. L. O. RUMERY, SR.

DOUGHNUTS.

One cup of sugar, two eggs, one cup of sour milk, pinch of salt, little nutmeg, three-fourths cup of sour cream, whipped. Flour enough to mix soft.

MRS. W. H. DOE.

DOUGHNUTS.

Two cups of sugar, two eggs, piece of butter size of an egg, two cups of sour milk, one even teaspoonful of soda dissolved in the milk, one-half nutmeg, little salt, flour enough to make stiff batter. Fry in very hot lard.

MRS. GEO. ATHEARN.

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Try Diebmann's Self-Raising Buckwheat.

DOUGHNUTS.

One cup of sugar. two eggs, nine tablespoonfuls of melted lard. one-half teaspoonful of salt. one teaspoonful of soda. two cups of buttermilk or sour milk, flavor with nutmeg. flour enough to handle easily. Beat sugar and eggs together. then add lard. salt. nutmeg; put soda into milk and beat thoroughly. then add flour; fry in *hot* lard and roll in powdered sugar.

MRS. H. M. HARMON.

DOUGHNUTS.

One cup of sugar. three-fourths cup of milk. butter size of an egg. three potatoes. two scant teaspoonfuls of Coin Baking Powder. Boil potatoes, mash, and whip in butter, then add sugar and yolks of eggs that have been well beaten, then well beaten whites. milk and flour. Will keep fresh a long time.

MRS. BISHOP.

FRIED CAKES.

One cup of sugar. one cup of sour milk. two eggs. one tablespoonful of melted butter. one teaspoonful of soda in milk. two teaspoonfuls of cream tartar in flour.

MRS. MURDOCK,

Shawano, Wis.

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FRIED CAKES.

One egg, one coffee-cup sugar, beat well together, add one-fourth teaspoonful salt, four teaspoonfuls of melted lard, one and one-half cups of sweet milk, one teaspoonful of soda in milk, two teaspoonfuls of cream tartar, in flour; mix soft and fry in hot lard.

MRS. D. B. CURTIS.

GINGERBREAD.

One cup of New Orleans molasses, one cup of water, one egg, one-half cup of butter or lard, one tablespoonful of ginger, one teaspoonful of soda, one-half teaspoonful of salt; stir all together, bake slow until dark brown. Spice to taste.

L. E. NELSON.

GINGERBREAD.

Two eggs, one-half cup of butter, one-half cup of sugar, one-half cup of sour milk, one-half cup of molasses, one teaspoonful of ginger, one teaspoonful of soda, two cups of flour.

HATTIE B. STILSON.

GINGERBREAD (NICE).

Four eggs, four cups of flour, one cup of butter, one cup of molasses, one cup of sugar, one cup of sour milk, one tablespoonful of ginger, one tablespoonful of cinnamon, one tablespoonful of soda.

MISS HAY.

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Try Dichmann's Self-Raising Buckwheat.

FRUIT GINGERBREAD.

One cup of New Orleans molasses, one-half cup of butter or lard, one-half cup of brown sugar. Put two teaspoonfuls of soda in cup of boiling hot water and stir in while hot; add two and one-half cups of flour, put in two well beaten eggs the last thing before baking, add ginger, cinnamon and cloves to taste, and one cup of seeded raisins. Bake in moderate oven. This makes a very nice pudding served with a brandy sauce.

MRS. N. SAGE.

Elkhart, Ind.

FAIRY GINGERBREAD.

One cup of butter, one full cup of milk, one tablespoonful of ginger, two cups of sugar, four cups of flour, sifted, three-fourths teaspoonful of soda. Beat the butter to a cream, add the sugar gradually and when very light, the ginger, the milk, in which the soda has been dissolved, and finally the flour. Turn baking pans upside down and wipe the bottoms very clean. Butter them and spread the cake mixture very thin on them. Bake in a moderate oven until brown. While still *hot*, cut into squares with a case knife and slip from the pan.

MRS. G. T. STAMM,

California.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

GINGER OR SPICE CAKE (WITHOUT EGGS).

One cup of dark brown molasses, one cup of brown sugar, one cup of sour milk, one teaspoonful of soda; one cup of shortening, butter, lard and suet, mixed; three large cups of flour, ginger and spices to taste. Bake slowly; makes large cake.

MRS. JOHN HIMEBAUGH.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

MEMORANDA.

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Chemical Laboratory Rush Medical College, Chicago.
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T. P. RUSSELL.
G. M. STEELE.

CUSTARDS AND CREAMS.

To realize your fondest dreams,
Just try our custards and our creams.

CORNSTARCH CUSTARD.

One quart of milk.

Yolks of two eggs, well beaten.

Two-thirds cup of sugar.

One small dessertspoonful of cornstarch.

Flavor to taste. Boil over water till thick.

Pour into dish to cool, then spread over it the beaten whites sweetened and flavored.

V. M.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

CUP CUSTARD.

Four eggs.

One quart of milk.

Two-thirds cup of sugar.

Flavor to taste.

Place in cups and steam.

V. M.

BANANA CREAM.

One-fourth box of gelatine soaked one hour with water enough to cover.

Add two-thirds cup of sugar.

Two-thirds cup of milk and beaten yolks of two eggs.

Mix, put on stove and heat thoroughly; strain, and when cold add the beaten whites of five eggs, one-half cup of cream (whipped), and three sliced bananas.

MISS SARAH DAVIS.

ALMOND BLANC MANGE.

Two tablespoonfuls of cornstarch.

One pint of sweet milk.

One-third cup of blanched almonds, chopped.

One-half teaspoonful of essence of bitter almonds.

Serve with melted jelly sauce.

MRS. L. D. HARVEY.

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BLANC MANGE.

One pint of milk.

One-half cup of sugar.

Two tablespoonfuls of cornstarch.

Pinch of salt.

Dissolve cornstarch in a little milk, and stir in when the milk and sugar come to a boil. Serve with sweetened cream.

MRS. RUTH A. PAIGE.

GELATINE BLANC MANGE.

One-half box of Cox's gelatine, one and one-half pints of milk, three eggs, four tablespoonfuls of sugar; flavor with vanilla. Soak the gelatine in the milk for one hour; put it over a kettle of boiling water, and when it comes to a boil add the beaten yolks and sugar, stirring in briskly for a few moments. When partly cool, add the whites of the eggs, beaten very light, then the flavoring. Bananas or chocolate in it make a nice change. Put into a mould and when cool serve with cream.

JENNIE D. ADAMS.

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Try Dichmann's Self-Raising Buckwheat.

CARAMEL CUSTARD.

One quart of milk, one-half pound of sugar, yolks of six eggs, white of one egg; boil milk and stir in eggs and sugar, four ounces of sugar, one tablespoonful of water. Cook sugar and water until a dark brown; then take from stove and stir into the custard, put it into a baking dish, set in a pan of water in the oven and brown.

MISS LIBBIE WATERS.

CHARLOTTE.

One quart rich cream, two eggs, whites, one teacup of sugar, one-half box Cox's gelatine, whites of eggs beaten to a stiff froth; dissolve the gelatine in a half a cup of sweet milk; flavor with vanilla. Whip the cream, add the eggs and sugar and then the gelatine. *If you choose*, three tablespoonfuls of Maderia wine. Cool in mould.

MRS. T. WALL.

ORANGE CHARLOTTE.

One-third box gelatine, one-third cup of cold water, one-third cup of hot water, one cup of sugar, one cup of juice of orange, whites of three eggs, well beaten. Soak gelatine in cold water, add hot water, sugar and juice. When it begins to thicken add eggs and beat well. Mold and serve with whipped cream.

MISS SARAH DAVIS.

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CHARLOTTE RUSSE.

Take one quart of thick cream, sweeten and flavor to taste; whip cream to a froth. Then take half a box of gelatine, put in as little cold water as possible to soak, and put on the stove to melt. Have the gelatine cool before putting into the cream. Line a dish with cake or lady fingers, pour the cream into it, and set on ice until ready for use.

MRS. L. O. RUMERY, SR.

CHARLOTTE RUSSE.

(This recipe will serve twenty people.) One ounce of gelatine dissolved in one-half pint of milk (add a little hot water if necessary), add yolks of six eggs, one pound of powdered sugar. Whip up one quart of sweet cream in one dish, and the whites of six eggs in another. When gelatine is nearly cold stir it gradually into the cream, then add the whites and stir well. Flavor with vanilla. Line mould with lady fingers, pour in the mixture and set on the ice to cool.

MISS FANNIE CRANE.

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Try Dichmann's Self-Raising Buckwheat.

CHARLOTTE RUSSE.

One and one-half pints of cream, one-half package of gelatine, one-half cup of cold milk, one-half cup of boiling milk, two-thirds cup of sugar one teaspoonful of vanilla. Whip the cream to a stiff froth, soak the gelatine in the cold milk for two hours, pour on this the boiling milk. Place pan of cream in another of ice water, and sprinkle over this the sugar and vanilla, strain the gelatine on this, and stir gently from bottom until it begins to thicken. When thick enough to pour turn into a dish lined with lady fingers.

MRS. D. C. BUCKSTAFF,

A DELICIOUS DESSERT.

Five ripe bananas, remove skins, and mash fruit with five ounces of white sugar. Whip one-half pint of cream to a stiff froth and add the mashed fruit, and one-half glass of brandy, juice of a lemon. Mix well together, and add one-half ounce of gelatine dissolved. Beat gently for a few minutes, then fill mould and let cool on ice. Serve with cream and sugar. (A little chopped pineapple makes it nicer.)

MRS. C. E. HARLOW.

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ORANGE SAUCE.

One-half dozen oranges sliced thin, one-half cup of sugar, one pint of boiled soft custard. Place sliced oranges in pudding dish, cover with one-half cup of sugar, and sprinkle over this enough cocoanut to cover well.

Custard—One pint of milk, heat to near boiling, then add one well beaten egg and one tablespoonful of cornstarch. Stir constantly and let boil briskly three or four minutes, or until the custard is smooth. Then pour over oranges in dish, and a layer of cocoanut on top. Set away to cool, and when ready to serve whip one pint of cream stiff and pour over top of custard.

MRS. OLIVER ELLSWORTH.

SPANISH CREAM.

One pint of milk, one-half box of gelatine, heated together, yolks of three eggs, and five tablespoonfuls of sugar beaten together, added to above. Take off stove as soon as thickens, stir in the whites of the eggs beaten to a stiff froth, flavor with vanilla, and put in mould. When cold serve with sweetened cream.

MRS. A. B. IDESON.

Dickmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

RICE CUSTARD.

One-half cup of rice, four tablespoonfuls of sugar, one pint of salt. yolks of four eggs. The rice must be steamed in one quart of milk one hour. Flavor to taste. Beat the whites of the eggs for the top.

MRS. SYLVESTER EATON.

SPANISH CREAM.

One-third box of gelatine, one quart of milk, four eggs, yolks and whites, five tablespoonfuls of granulated sugar. Dissolve the gelatine in the milk, then add the yolks of the eggs, and sugar. When well scalded pour this over the whites of the eggs beaten to a stiff froth. Season with vanilla. To be eaten cold.

SPANISH CREAM.

One-half box of gelatine soaked in one cup of milk for one hour, two cups of hot milk three eggs, four tablespoonfuls of sugar, a little salt, one teaspoonful of vanilla. Have milk hot, add the gelatine, yolks of eggs and salt; let cook, then remove from stove and add the vanilla and the well beaten whites of eggs. Let cool in a mould, and serve with cream and sugar.

MRS. F. B. BARNES.

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MEMORANDA.

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T. P. RUSSELL.
G. M. STEELE.

CROQUETTES.

“We’ve not proud and soaring wings,
Our ambition lies in little things.”

HAM CROQUETTES.

One cup of finely chopped cooked ham.

One cup of bread crumbs.

. Two cups of hot mashed potatoes.

One large tablespoonful of butter.

Three eggs.

Little cayenne.

Beat ham, pepper, butter, and two eggs into the potatoes. Shape, dip in other egg, and bread crumbs, and fry.

MISS AGNES BRITTIN.

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CREAM SAUCE.

One pint of hot cream.

Two even tablespoonfuls of butter.

Four heaping tablespoonfuls of flour.

One-half teaspoonful of salt.

One-half saltspoonful of white pepper.

One-half teaspoonful of celery salt.

A few grains of cayenne.

To this sauce add while hot one quart of finely chopped cold meat.

One teaspoonful of chopped parsley.

Twenty drops of onion juice.

Taste, and if necessary add more salt, let cool and form in rolls; roll in bread crumbs, then in egg, then in bread crumbs, and fry in hot lard.

MARY WASHBURN.

CHICKEN CROQUETTES.

One solid pint of finely chopped cooked chicken.

One tablespoonful of salt.

One-half teaspoonful of pepper.

One cup of cream (or chicken stock).

One tablespoonful of flour.

One tablespoonful of onion juice.

One tablespoonful of lemon juice.

Three tablespoonfuls of butter.

Four eggs.

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One pint of bread crumbs.

Mix flour and butter, and stir into boiling cream, add chicken and seasoning; boil twenty minutes, add two of the eggs well beaten, take from fire and cool. When cold shape, dip in bread crumbs, then in beaten egg (the other two), then in bread crumbs again, and fry in hot lard.

MISS AGNES BRITTIN.

LARD CROQUETTES.

One-half pound of butter, sugar to taste, one pint of milk (boil), ten ounces of flour, six eggs, salt. Stir the flour in the milk till it works off the dish; stir the eggs in, one after the other. Fry in lard like doughnuts.

MEAT CROQUETTES.

Chop meat very fine, make drawn gravy. One-half cup of butter, three tablespoonfuls of flour, a little hot water. Cook until thick and smooth; season with lemon, pepper, salt and thyme or onion juice. Mix with meat, make in shape, roll in cracker crumbs, then in egg, again in crumbs. Fry in hot lard one and one-half minutes. When done lay on brown paper.

A FRIEND,
Merrill, Wis.

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CODFISH CROQUETTES.

Put codfish in cold water, let come to a boil, pour off water, then fill the dish with cold water; put fish in, also eight or ten potatoes; boil until done, pour off water, mash potatoes, pick codfish very fine, add one egg, piece of butter size of an egg; mix all thoroughly, roll in cracker crumbs, fry in hot lard.

MRS. CHARLES H. COMSTOCK.

RICE CROQUETTES.

One cup of rice, wash, and put in double boiler; add one cup of milk and one cup of water, and boil until tender; do not stir; add two well beaten eggs, butter size of small egg, a little nutmeg, grated rind of one-half of lemon, one tablespoonful of lemon juice, one tablespoonful of sugar, one teaspoonful of salt. Shape, roll in cracker crumbs, and fry in very hot lard.

MISS CARRIE JANNUSH.

SALMON CROQUETTES.

One pound of cooked salmon (about one and one-half pints when chopped), one cup of cream, two tablespoonfuls of butter, one tablespoonful of flour, three eggs, one pint of crumbs, pepper and salt; chop the salmon fine, mix the flour and

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butter together, let the cream come to a boil, and stir in the flour and butter, salmon and seasoning; boil one minute; stir in one well beaten egg and remove from the fire; when cold make into croquettes; dip in beaten egg, roll in crumbs and fry. Canned salmon can be used.

MRS. JOHN M. HURN.

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MEMORANDA.

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T. P. RUSSELL.
G. M. STEELE.

CATSUPS AND SAUCES.

"Hunger is the best sauce."

CURRANT CATSUP.

Five pounds of currants.

Three pounds of sugar.

One pint of vinegar.

Two tablespoonfuls of ground cloves.

One tablespoonful of ground allspice.

One tablespoonful of mustard.

One tablespoonful of cinnamon.

One teaspoonful of cayenne pepper.

Boil two hours.

MRS. G. B. ADAMS.

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CUCUMBER CATSUP.

Take large ripe cucumbers, pare, and take out seeds; grate, and let drain for several hours. Put pulp in a pan, thin with vinegar, season with pepper and salt to taste, and boil. Seal while hot.

MRS. A. D. LEE.

Kansas.

TOMATO CATSUP.

One-half bushel of tomatoes.

One quart of vinegar.

Nine tablespoonfuls of sugar.

Four tablespoonfuls of salt.

Two tablespoonfuls each of cloves, allspice, cinnamon, black pepper, and mustard.

One-third tablespoonful of cayenne pepper.

Boil down until thick enough to pour from bottles easily. Boil tomatoes first until soft, and strain through sieve before adding ingredients.

MRS. A. B. IDESON.

HORSE RADISH SAUCE.

Four tablespoonfuls of grated horse radish, four tablespoonfuls of powdered cracker, one-half cup of sweet cream, one teaspoonful of powdered sugar, one teaspoonful of salt, one-half saltspoon of pepper, one saltspoon made mustard, two tablespoonfuls of vinegar. Mix well and heat over hot water.

MRS. O. COOK.

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TOMATO CATSUP.

One gallon of tomatoes after the first straining.

One quart of vinegar.

Three tablespoonfuls of salt.

Two tablespoonfuls of black pepper.

Four tablespoonfuls of mustard seed.

Three pods of red peppers.

One-third tablespoonful of allspice.

Boil until thick.

You can put mustard seed and red peppers in when you cook tomatoes before you strain them, and thus avoid straining twice. This will keep well. You can add celery seed if you wish.

MRS. J. A. ADAMS.

BORDEAUX SAUCE.

Two gallons of chopped cabbage.

One gallon of green tomatoes, chopped.

One dozen of chopped onions.

One ounce each of tumeric, allspice, cloves, celery seed, ground ginger, and black pepper.

One-half pound of white mustard seed.

One and three-fourths pounds of brown sugar.

One gallon of vinegar.

One gill of salt.

Mix, and boil twenty minutes. Can in quarts.

MRS. W. W. WATERHOUSE.

Dichmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

CHILI SAUCE.

Thirty large tomatoes, peeled.

Twelve onions.

Ten peppers.

Twelve teacups of vinegar.

Four teacups of sugar.

One-half teaspoonful of black pepper.

Four tablespoonfuls of cinnamon.

Two tablespoonfuls of allspice.

Two tablespoonfuls of cloves.

Chop onions and peppers fine, boil all four hours and seal.

MRS. SCHOOLEY,
Shawano, Wis.

CHILI SAUCE.

Thirty large ripe tomatoes, seven green peppers, ten onions, twenty tablespoonfuls of sugar, five tablespoonfuls of salt, five cups of vinegar. Chop onions and peppers very fine; cook one hour and a quarter.

MRS. W. G. MAXCY.

RAISINS AND CURRANTS.

One bowl of raisins, three bowls of currants, two bowls of sugar. Boil twenty minutes; good with meat.

MRS. R. P. FINNEY.

Dichmann's Spices are Strictly Pure.

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SPICED CURRANTS.

Seven pounds of currants, five pounds of sugar, one pint of vinegar, one tablespoonful of cloves, one tablespoonful of cinnamon.

BROWN MUSHROOM SAUCE.

One can French mushrooms, one cup of stock, one cup of cream, two tablespoonfuls of flour, four tablespoonfuls of butter. Salt and pepper to taste. Melt the butter, add the flour, and stir until a dark brown, then add the stock gradually; add mushrooms and let it simmer four or five minutes longer, then add the cream. Let it boil up and remove immediately.

MRS. SPENCER,
Buffalo, N. Y.

CHOWDER.

One peck of green tomatoes, chop day before and cover with one cup of salt; mix and let stand. Chop one large cabbage, eight onions, four stalks of horse radish, if desired, one bunch of celery, four green peppers, four green cucumbers. Two pounds of brown sugar. If radish is not used, add cinnamon and mustard to taste. Place all in a kettle, cover with vinegar and let it come to a boil.

MRS. CHARLES NEVITT.

Dickmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

TOMATO CHOWDER.

One bushel of green tomatoes, twelve large onions; chop fine and put over it one pint salt, let stand over night. In the morning drain, boil in vinegar and drain again. Then boil up in vinegar in which you have put three pounds of brown sugar, one ounce of cinnamon, one ounce of cloves, three-fourths ounce of ground mustard. one quart grated horse radish. Pack in jars and cover closely.

MISS SADIE GOE.

SPICED CHERRIES.

Eight pounds of cherries, one pint of vinegar. one ounce of spices put in bag. Boil about three-fourths of an hour.

Dickmann's Spices are Strictly Pure.

Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, ESQ., Oshkosh, Wis.

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WALTER S. HAINES, M. D., Prof. of Chemistry.

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T. P. RUSSELL.

G. M. STEELE.

DRINKS.

"The cups

That cheer, but not inebriate."

Cowper.

GOOD PROPORTIONS FOR COFFEE.

One-fifth Mocha.

Four-fifths Java, mixed and ground.

Or, one-third Mocha.

One-third Gov. Java.

One-third Golden Rio.

CRUST COFFEE.

Place slices of bread in the oven and let them get quite brown.

Then pour on boiling water; strain.

Add sugar and cream, and a little nutmeg, if you like.

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COFFEE. (FOR TEN PERSONS.)

Ten tablespoonfuls of coffee.

One egg.

One pint of cold water.

Two quarts of boiling water.

Stir egg and coffee well together, add cold water, put on stove, and when it begins to boil add boiling water, and let simmer about five minutes.

MISS CARRIE JANNUSH.

COFFEE.

One cup of coffee, ground fine.

One egg, with shell.

One tablespoonful of water.

Mix well and pour into *scalded* coffee pot. Pour on one quart of *freshly* boiled water. Let boil up three times. Set over steam until used.

Allow one heaping tablespoonful of ground coffee to each person. Two tablespoonfuls to pot. Sufficient cold water to moisten, part of the white and shell of an egg; beat thoroughly. Add one cup of boiling water to each tablespoonful of coffee; boil fifteen minutes.

CHOCOLATE.

One-half cake of baker's chocolate, add eight tablespoonfuls of sugar; put in a sauce pan with

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four tablespoonfuls of water. Stir till smooth, then stir it all into a quart of boiling milk and a quart of boiling water. Mix well and serve.

MRS. J. B. POWERS.

CHOCOLATE.

One ounce of chocolate.

One-half cup of sugar (scant).

One heaping teaspoonful of cornstarch.

Mix the chocolate, sugar and cornstarch, and blend over hot water. Then add slowly one pint of boiling water, and cook ten minutes. Add one pint hot milk and set over hot water until wanted. Beat one egg to a cream and pour the chocolate into the egg just before serving.

MRS. EDGAR BOWEN.

TEA.

Good tea depends upon being made immediately upon the boiling of the water.

Pot should be heated or scalded.

Just sufficient boiled water to cover tea.

Let stand two minutes and add necessary water.

RUSSIAN TEA.

Make tea by preceding recipe; strain from grounds and cool.

When ready to serve, put two cubes of block sugar in a glass, half fill with broken ice, add a slice of lemon and fill glass with cold tea.

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EGG NOG.

Beat one egg, add one tablespoonful of sugar and beat to a cream. Add one tablespoonful of wine or brandy, and one-half cup of milk.

EGG NOG.

(For one and one-half gallons).

One and one-fourth pounds of fine powdered sugar, ten fresh eggs; beat yolks of eggs separately and stir into sugar, one quart of good brandy, three-fourths pint of Jamaica rum, one gallon of rich milk. Mix well; stir constantly while adding milk to prevent curdling. Then beat the whites of eggs to stiff froth and put on top of mixture. Add a little nutmeg.

CREAM BEER.

Two ounces of tartaric acid, two pounds of white sugar, juice of one-half a lemon, three pints of water. Boil together five minutes; when nearly cold add the whites of three eggs, well beaten, with one-half cup of flour and one-half ounce essence of wintergreen. Two tablespoonfuls of this syrup, in one glass of water, add one-fourth teaspoonful of soda.

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Try Dickmann's Self-Raising Buckwheat.

GINGER BEER.

Put into a large stone jar two and one-half pounds of sugar, three quartered lemons, one heaping tablespoonful of cream tartar. Put into a small bag one-fourth pound of bruised Jamaica ginger root; boil twenty minutes in two quarts of water. Replace with one-fourth pound of fresh ginger root, put bag into jar, and pour in the water that the ginger was boiled in, adding sufficient boiling water to make twelve quarts of the liquid. When cool add nearly a two-cent cake of compressed yeast; next morning strain and bottle. The bag taken from jar may be boiled next time, and one-fourth pound of ginger thus saved.

MISS FANNIE GARY,
Chicago.

FINE LEMONADE.

Rind of eight lemons, juice of twelve lemons, two pounds of loaf sugar, one gallon of boiling water, whites of four eggs. Rub the rinds of the eight lemons in the sugar until it has absorbed all the oil from them, put it with the remainder of the sugar in a jar, add the lemon juice, and pour the boiling water over the whole. When sugar is dissolved strain lemonade; when cool beat in the whites of the eggs. Serve with chipped ice.

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ORANGE LEMONADE.

One tablespoonful of sugar, one teaspoonful of lemon juice, juice of one or two oranges. Fill a glass with shaved ice, pour in mixture, fill with water, and stir well.

EGG LEMONADE.

One fresh egg, juice of one-half of a lemon, one tablespoonful of sugar, three-fourths glass of fine ice. Mix well, and fill the glass with water.

ROYAL STRAWBERRY OR RASPBERRY ACID.

Three pounds of ripe berries, two ounces of citric acid, one quart of water. Dissolve acid in water, and pour over the berries; let stand twenty-four hours, then draw off, strain, and to it add half its weight in sugar. Boil three or four minutes in porcelain kettle. When cool bottle and cork lightly for three or four days, then cork tightly and seal.

MISS LIBBIE WATERS.

RASPBERRY VINEGAR.

To four quarts of red raspberries put enough vinegar to cover them, and let them stand twenty-four hours. Scald and strain; add a pound of sugar to one pint of juice. Boil twenty

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minutes and bottle. It is then ready for use, and will keep for years. To one glass of water add a tablespoonful of this vinegar. It is much relished by the sick.

EUGENIA MURDOCK.

CREAM NECTAR.

One gallon of water, eight pounds of white sugar, eight ounces of tartaric acid, one ounce of gum arabic. Dissolve gum arabic in a teacupful of water, put water, sugar, acid, and gum arabic in a porcelain kettle, let come to a boil. Take four teaspoonfuls of flour, stir smooth with water, beat the whites of four eggs, stir in the flour, add one-half pint of cold water; add this to the rest in the kettle, boil three minutes, stirring constantly. When cold bottle; three tablespoonfuls of nectar to a glass two-thirds full of water, add one-third teaspoonful of soda (made fine). Stir well.

MISS CLARA PIKE.

SODA AND NECTAR.

One tablespoonful of lemon juice, three-fourths glass of water, one-half teaspoonful of bi-carbonate of soda. Sweeten to taste. Mix well, then add plain soda, stir, and drink while foaming. An excellent morning drink to regulate the bowels.

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NECTAR CREAM. A SUMMER DRINK.

One quart of cold water, one egg, one and one-half ounces of tartaric acid, one-half ounce of wintergreen, juice of two lemons, one tablespoonful of flour, two pounds of sugar. Dissolve sugar, water and acid, then add beaten egg, etc.; use two tablespoonfuls in two-thirds glass of water, lastly stir in a little soda.

JESSIE HOLMES.

PORT WINE PUNCH.

One glass of fine ice, one-half tablespoonful of sugar, one-half tablespoonful of orchard syrup, a dash of lemon juice, one-half wine-glass of water. Dissolve well with sugar and lemon; fill up glass with port wine, mix well with spoon, and ornament the top with orange or pineapple.

RASPBERRY SHRUB.

One quart of vinegar, three quarts of ripe raspberries. Pour vinegar over berries, let stand one day, then strain, and to each pint of vinegar add one pound of sugar. Boil one-half hour, skim till clear; when cool add two wine-glasses of brandy. Use two spoonfuls to one tumbler of water. Good in warm weather and during fever.

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Try Dichmann's Self-Raising Buckwheat.

MEMORANDA.

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T. P. RUSSELL.
G. M. STEELE.

EGGS.

“Deal gently with the new-laid egg,
For eggs are brittle things.”

EGG SALAD.

Remove the shell from cold hard-boiled eggs, cut the eggs in halves lengthways, and take out the yolks carefully so the shape of the whites will not be spoiled. Work the yolks on a plate with a silver fork, and season with salt, pepper, mustard, and a little vinegar, and melted butter. Do not use enough vinegar or butter to make like paste. Fill the whites heaping full of the mixture, and garnish the dish with sprigs of parsley.

MRS. W. A. FOOTE.

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EGGS A LA CREAM.

One-half cup of cream.

One tablespoonful of vinegar.

To boiling water, salted, add the vinegar.

Drop eggs, and boil three and one-half minutes. Turn off water, and add one-half cup of cream, with a little flour to thicken. Let come to a boil and serve at once.

MRS. J. J. SPRAGUE.

EGG TIMBALLS.

Six eggs.

One and one-half cups of milk.

One teaspoonful of salt.

One-eighth teaspoonful of pepper.

Break eggs into bowl and beat well; add seasoning and beat two minutes, then add milk; stir well, and pour into buttered timball moulds. Set into a pan of hot water and bake fifteen or twenty minutes. Turn out on warm platter and serve with cream sauce.

Cream Sauce—One pint of hot cream.

One heaping tablespoonful of butter.

Two heaping tablespoonfuls of flour.

One-half teaspoonful of salt.

One-half saltspoonful of pepper.

MRS. R. C. BROWN.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

BAKED EGGS.

Cover a buttered dish with fine cracker crumbs.

Put each egg carefully in the dish, and cover lightly with seasoned and buttered crumbs.

Bake until the crumbs are brown.

MRS. J. J. SPRAGUE.

BREAD OMELET.

One cup of bread crumbs, one cup of milk, six eggs, salt and pepper to taste. Soak the crumbs in the milk. The milk should be heated to boiling before the crumbs are put into it. Stir the eggs thoroughly, but do not beat. Stir in the soaked crumbs. Fry in butter. Make in two layers.

BREAD OMELET.

Eight eggs beaten very light, three slices of bread soaked in milk. Beat all together, season well, and place in hot buttered pan. Turn, as any omelet.

MRS. FRANK AUSTIN,

W. Superior.

OMELET.

Six eggs, one cup of milk, one tablespoonful of flour. Beat whites and yolks separately. Heat and butter a baking dish, turn in omelet and bake until done—when tested with a straw. Serve in dish baked in.

MISS SADIE GOE.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

OMELET.

Six eggs, six tablespoonfuls of milk, pinch of salt, pinch of pepper. Beat the whites and yolks separately; add to the yolks of eggs the milk, salt, and pepper. To this add the beaten whites without stirring. Cook in a hot buttered spider. When done on one side turn double, and set in hot oven for a few minutes.

GRACE KIMBALL,
Neeah.

OMELET.

Six eggs beaten separately; add to the yolks a small cup of sweet milk, one tablespoonful of flour, a little pepper and salt. Stir in the stiffly beaten whites last. Have butter size of one-half egg in frying pan hot, pour in mixture, raise carefully from the bottom with knife that it may not burn; slip on to a platter, and serve immediately.

MRS. HARLOW.

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Chemical Laboratory Rush Medical College, Chicago.
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T. P. RUSSELL.
G. M. STEELE.

FISH.

"There's as good fish in the sea as ever were caught."

BAKED WHITEFISH.

Cut one fresh fish through center of back, laying it, back down, in a dripping pan.

Pepper, and salt, and sprinkle over it flour and little pieces of butter.

Put in one-half pint of water, and set in hot oven to bake.

When nearly done pour over it one-half cup of cream, and bake long enough to brown nicely on top. Serve immediately.

MRS. WM. WRIGHT.

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· BAKED WHITEFISH.

One and one-half cups of stale bread crumbs.

One large onion, fry brown and chop fine.

Two ounces of butter.

One teaspoonful of sage.

One-half teaspoonful of pepper.

One-half teaspoonful of salt.

Two eggs, yolks only, well beaten.

Remove head and backbone of a good-sized fish, wash thoroughly, and dry; then stuff with the above dressing, sew the fish up, put bits of butter on outside, and dredge with flour. This has been well tested, and is delicious.

MRS. J. M. H.

BAKED WHITEFISH.

Take a good-sized fish and stuff with dressing, same as chicken. Sprinkle outside with salt and pepper, and bake. Keep enough water in pan to prevent burning.

Sauce for same—Two tablespoonfuls of butter.

Two tablespoonfuls of flour.

Little salt and pepper.

Two cups of scalded milk.

Two hard-boiled eggs, sliced.

Warm the butter and flour until thoroughly mixed, add salt and pepper, pour scalded milk over this, and add the egg.

MRS. RUTH A. PAIGE.

Dickmann's Spices are Strictly Pure.

Try 'Dicbmann's Self-Raising Buckwheat.

BOILED WHITEFISH.

One quart of milk.

One whitefish.

One onion.

One teaspoonful of salt.

One-half teaspoonful of pepper.

A lump of butter.

Wash fish thoroughly, remove head and backbone, cover with milk, put on the range to boil. When half done add onion, salt and pepper; just before serving add the butter. When done drain off milk and thicken it with flour, and use for gravy.

MRS. OTTO HAASE.

MACKINAW TROUT.

Put one cup of butter and lard, mixed, in a dripping pan, and heat.

Roll fish in flour.

Salt and pepper well.

Set into the pan of hot butter and lard, with pieces of butter over it.

Bake until a delicate brown, then pour over one-half cup of cream, and let it brown.

MRS. WM. WRIGHT.

The Coin Baking Powder is the Best.

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BOILED COD.

Select a firm thick piece of fish, sew up in mosquito net, and put over the fire in plenty of boiling salted water.

Cook one hour for a piece that weighs four or five pounds.

Undo the netting and lay on a hot dish, rub thoroughly with butter and lemon juice, put three tablespoonfuls of egg sauce on it, and the rest in a boat.

Egg Sauce—(for boiled fish) One-half pound of butter.

Juice of one large lemon.

Pepper and salt to taste.

Yolks of two eggs.

Put the butter, lemon juice, and salt and pepper in a sauce pan; beat all until thick and quite hot; do not let it boil; remove from fire, and add the beaten yolks of the eggs.

MRS. MCCOLM,
Columbus, Ohio.

FISH BALLS.

One pint of codfish, two pints of small sized potatoes, before cooked; pour boiling water over the codfish and potatoes, sufficient to cover them, and cook for one-half hour; when done,

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drain off all the water and mash thoroughly with a wire potato masher. Add two eggs, well beaten, butter size of an egg, little pepper. Stir with masher until light and foamy; dip the spoon in hot fat every time you take up the mixture; form into balls and drop into hot fat; brown immediately.

MRS. HELEN FRAKER.

CODFISH BALLS.

One pint of finely chopped cooked fish, six potatoes, (cooked), one egg, one tablespoonful of butter, two tablespoonfuls of cream, or four of milk. Mash the potato with the fish, then add butter, milk and egg and beat light and smooth; make into balls and fry in lard enough to cover them. The lard must be very hot and the balls will then cook in three minutes.

MRS. NOYES.

FRIED FISH.

Remove head of fish, wash and dry, rub a little salt on inside of fish, cut in pieces and roll in cornmeal or flour. Add pepper and salt to taste. Have the pan hot, fry in sweet lard or olive oil. Put on front part of the range with a quick fire for ten minutes, turn the fish, then set back on the range to brown and fry slowly.

AUNT MARTHA.

The Coin Baking Powder is the Best.

TO BOIL TROUT.

Dip a cloth in vinegar, spread on table, cover with flour; put the trout in this, fastening it up closely, and boil one hour.

Sauce—Nearly one pint of drawn butter.

One tablespoonful of vinegar.

Salt and pepper to taste, and three hard-boiled eggs mashed and beaten with a fork. Take what is left of trout and sauce, pick fish from bone, pour sauce over, and serve cold.

MRS. ROBT. BRAND.

PANNED FISH.

After cleaning fish sprinkle with salt. Fry in spider pieces of salt pork, cut very thin, cook quickly, take out and lay on brown paper. Have the fat smoking hot, roll fish in bread crumbs, well seasoned; put the flesh, side down, and fry a light brown. Serve with the pork.

MRS. R. C. BROWN.

FISH OMELET.

Make a plain omelet, and when ready to fold spread over it fish prepared as follows: Add to a cup of any kind of cold broken fish cream enough to moisten it, season with a tablespoonful of butter; pepper and salt to taste.

W. H.

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CODFISH A LA CREME.

One teacup of finely picked codfish, two teacups of mashed potatoes, one-half cup of sweet cream or milk, one-half cup of butter, two eggs, well beaten, salt and pepper to taste. Mix well and bake from twenty-five to thirty minutes.

MRS. DR. DECKER.

CODFISH FRITTERS.

One cup of codfish, one pint of milk, four eggs, one heaping teaspoonful of baking powder, flour enough to make a little thicker than batter cakes. Drain the fish dry, add to the batter and fry in hot oil or lard the same as sweet fritters. Very nice breakfast dish.

W. H.

FISH AND OYSTER PIE.

One cup of cold fish, two dozen oysters, one cup of bread crumbs, one-half teaspoonful of grated nutmeg, one teaspoonful of finely chopped parsley, two tablespoonfuls of melted butter. Make a light crust and put in the above, and bake the same as meat pie. Season otherwise to taste, if desired.

W. H.

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SALMON IN A MOULD.

One can of salmon. Pour the oil from top in cup, take out bones, and rub salmon with a spoon until smooth; add two tablespoonfuls of melted butter, one-half cup of fine bread crumbs, and three well beaten eggs; pepper and salt to taste. Put into a buttered dish and steam one hour. Turn it on a platter and pour over it sauce made as follows:

Sauce—One cup of sweet milk, one tablespoonful of cornstarch. Wet with a little milk, add the oil from salmon, boil slowly until it thickens; add one well beaten egg, and pour over salmon.

MRS. J. H. CLEMENTS.

Milwaukee.

DEVEILED SALMON.

One pound of salmon, twelve soda crackers, four eggs, one-fourth pound or more of butter, one teaspoonful of dry mustard, pepper and salt to taste. Roll cracker very fine, divide in two equal parts. Take bones from salmon and pick up in a pan on the stove, with juice that is around it. Boil eggs hard and put through a sieve; put butter, mustard, eggs and salmon and half the crackers and pepper and salt together with your hands, lightly; put

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Try 'Dickmann's Self-Raising Buckwheat.

onto stove until butter is melted and stir lightly; then put into scallops, put rest of cracker and bits of butter on top of the scallops, lay them in a dripping pan and brown a few minutes in a quick oven. Serve as a fish course. This quantity makes enough for nine persons.

MRS. J. H. JENKINS.

TURBOT.

Boil five or six pounds of fresh fish, take out all of the bones and shred very fine. Let one quart of milk, with a little onion, come to a boil; then add one cup of flour which has been mixed with one cup of cold milk, and the yolks of two eggs, one-half cup of butter, and salt and pepper. Butter a dish and put in a layer of sauce, then one of fish; finish with a layer of sauce, and over the top sprinkle cracker crumbs. Bake for an hour in a moderate oven.

MRS. NOYES.

SCALLOPED LOBSTER.

Butter a deep dish and cover the bottom with fine bread crumbs; put on this a layer of chopped lobster, with pepper and salt; go on alternately until the dish is filled, having crumbs on top. Put on bits of butter, moisten with milk. Bake about twenty minutes.

MRS. J. M. HURN.

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TURBOT A LA CREME.

Four pounds of whitefish boiled, one quart of sweet milk, one-fourth pound of butter, one-half teaspoonful of pepper, one-half teaspoonful of salt. Thicken milk with flour, chop some celery tops fine; add all together except fish. Remove bones from fish, pick up, then put in a pudding dish a layer of fish, then one of sauce, as given above. Cover the top with rolled crackers. Put in the oven and brown half an hour.

MRS. L. D. HARVEY.

CODFISH TURBOT.

Three pints of milk, a good-sized onion. Boil about one hour in a double boiler. Put one cup of butter in a spider and rub into it about one cup of flour, and let simmer together moderately. Remove the onion from milk, and stir milk slowly into the butter and flour until it is quite a thick batter. Beat in two eggs, and a little pepper and salt, and let get cold. Take about one cup of boiled codfish, putting first a layer of sauce, then a layer of codfish, a layer of sauce last. Put bread crumbs and small pieces of butter on top, and bake one-half hour.

HELEN M. TILTON.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

TURBOT A LA CREAM.

Pick up fine some cold boiled whitefish. Make a sauce of one quart of milk, a little thyme, a sprig of parsley, two ounces of flour, one-fourth pound of butter. Let the milk, thyme, and parsley simmer until well flavored, wet the flour, put in hot milk with the butter, stir until it is thick, season with pepper and salt; put in a baking dish layer of fish, and sauce until dish is full—sauce last; cover with cracker crumbs, and bake until nicely browned and hot through.

MARY WASHBURN.

TURBOT A LA CREME.

Boil a large whitefish; pick it up fine, taking out the bones; make a sauce of a quart of milk, a little thyme, a few sprigs of parsley, a little onion; simmer together till well flavored, wet two ounces of flour, and stir in with a quarter of a pound of butter; stir until it thickens, then strain it on the yolks of two eggs; season with pepper and salt. Put some of the sauce in a pudding dish, then a layer of fish, and so on until the dish is full, putting sauce on top; cover with rolled crackers and a little grated cheese, if to the taste; brown in the oven.

SALLIE PINNING.

The Coin Baking Powder is the Best.

FISH A LA CREME.

Four pounds of fish, one quart of milk, butter size of a small egg, three tablespoonfuls of flour, two or three sprigs of parsley, one-half of an onion chopped fine, a little cayenne pepper, a little salt. Boil the fish in salted water; when done remove the skin and bones, and flake it; boil the milk, mix the butter and flour and stir it smoothly in the milk, adding also the parsley and onion chopped fine, and the cayenne pepper and salt. Stir it over the fire until it thickens; butter a baking dish, put in first a layer of fish, and then of dressing; continue in alternation until all is used, with dressing on top. Sprinkle sifted bread crumbs over the top; bake one-half hour. Garnish with parsley and slices of hard-boiled eggs.

MRS. J. B. POWERS.

FISH TURBOT.

Four or five pounds of whitefish, boiled in salted water with a small onion for five minutes. Remove skin and bones, and make dressing of four tablespoonfuls of butter, four tablespoonfuls of flour, one-half teaspoonful of grated onion, one

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

quart of milk. Put butter and flour into a stew pan, stir until smooth, then simmer three or four minutes, then add milk and onion, and boil until thick. Then take from stove and add two well beaten eggs and three sprigs of parsley chopped fine. Butter a baking dish, sprinkle with powdered crackers, put in a layer of fish, spread with dressing; continue until dish is full. Put three tablespoonfuls of powdered crackers on top, and one tablespoonful of butter in small pieces; pour one-half cup of milk over, and bake fifteen or twenty minutes.

MISS CARRIE JANNUSH.

FISH TURBOT.

Boil the fish five minutes, remove all the bones; one pint of milk, two tablespoonfuls of flour, four tablespoonfuls of butter, one onion, yolks of four eggs. Boil the milk with the onion, pour on the flour and butter and eggs, and a little salt; place in a dish a layer of fish, then a layer of the dressing, until all the dish is filled; put bread crumbs on top; set in oven to brown.

MRS. J. E. K.

The Coin Baking Powder is the Best.

FISH TURBOT.

Two and one-half cups of milk, one-half cup of butter, one cup of mashed potatoes, one-half cup of flour, two eggs, one whitefish with bones and skin removed. Scald all the ingredients (except fish) until thickened. Then put a layer of fish, alternate with dressing as given, until the dish is filled; cover with cracker dust, put bits of butter on top; season each layer with salt and pepper to suit taste. Bake half an hour.

MRS. EUGENE POTTER.

FISH TURBOT.

One bowl of picked up codfish freshened over night, three pints of milk, one onion, one cup of butter, one cup of flour, two eggs. Boil the milk with the onion cut into it until well flavored. While this is boiling place the butter in a spider to melt, add the flour, then the boiling milk; stir until smooth. Before removing from the stove stir in the eggs well beaten. Let stand until cold, then put into a dish with the fish, in layers. Put rolled crackers and pieces of butter on top of dish. Bake one-half hour.

MRS. M. B. PARKINSON.

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SAUCE FOR BAKED FISH.

One-half can of tomatoes, one cup of water, two cloves, two allspice berries, two pepper corns, one teaspoonful of mixed herbs, two sprigs of parsley, one tablespoonful of chopped onion, one tablespoonful of butter, one tablespoonful of cornstarch (heaped), one-half teaspoonful of salt, one-half saltspoonful of pepper. Put tomatoes, herbs, spices, and water to boil in a sauce pan. Fry onion in butter until yellow; add cornstarch, and stir all into the tomatoes, simmer ten minutes, add salt and pepper and a little cayenne pepper. Strain.

MISS EMMA KIMBERLY,

Necnah.

WHITE SAUCE.

One pint of milk, two tablespoonfuls of butter, two heaping tablespoonfuls of flour, one-half teaspoonful of salt, one-half saltspoonful of pepper. Heat the milk over hot water. Put the butter in a granite sauce pan and stir till it melts; add the dry flour and stir quickly till well mixed; add the milk slowly and stir until smooth; add the salt and pepper last.

MISS SALLIE PINNING.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

MEMORANDA.

Dichmann's Spices are Strictly Pure.

Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, ESQ., Oshkosh, Wis.

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.

G. M. STEELE.

FROSTINGS.

“Under the snow are the roses of June.”

Under earth's crust lies the gold;
Fathoms below the cold ocean's surf
Lie hidden rich treasures untold.

Like snow, the soil, and the ocean,
Concealing stores precious and rare,
Our frostings are but the beginnings
Of good things beyond compare.

FAVORITE CHOCOLATE ICING.

Two squares of baker's chocolate, grated.
Five tablespoonfuls of powdered sugar.
Three tablespoonfuls of boiling water.
Stir over a moderate fire until smooth and
glossy.

MRS. O. BEACH.

Dichmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

MAPLE CARAMEL FROSTING.

Butter size of an egg, one cup of maple sugar, one cup of light brown sugar, one-half cup of milk. Boil twenty minutes, or until thick, and pour over while warm.

MRS. W. L. DAVIS,
Neenah.

CARAMEL FROSTING.

One cup of brown sugar.

One-half cup of white sugar.

Boil till it hairs, then stir in one-half cup of cream.

One-half teaspoonful of vanilla.

Butter half the size of an egg.

Boil five minutes, and when cool spread on cake.

AGNES HATHAWAY.

CARAMEL FROSTING.

One cup of sugar, one-half cup of milk. Boil till it threads, then beat till ready to use.

EUGENIA MURDOCK.

APPLE JELLY.

Three large sour apples grated, juice of one lemon, one-half cup of sugar, one egg beaten. Cook over hot water.

MISS CLARA PIKE.

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BOILED FROSTING.

One-fourth pound of loaf sugar.

One tablespoonful of water, or enough to prevent the sugar from burning.

White of one egg.

Allow sugar and water to boil until it feathers off the spoon, then pour over the beaten egg; beat until cool.

FLORA C. DOE.

MAPLE SUGAR FROSTING.

One cup of grated maple sugar, four tablespoonfuls of water, the beaten white of one egg. Do not stir after the sugar is thoroughly melted in the water, but let it boil till it threads, then pour it over the beaten white of the egg, and stir all very thoroughly.

MRS. MATT BRAY.

WATER FROSTING. (LEMON.)

Rind and juice of one lemon put in bowl, add one tablespoonful of water, then stir in confectioner's sugar until it is smooth paste and will spread nicely. Spread on cake before it is quite cool.

MRS. JOHN HIMEBAUGH.

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LEMON JELLY.

One coffeecup of sugar, two tablespoonfuls of butter, two eggs, juice of two lemons. Cook over hot water.

MISS CLARA PIKE.

CARAMEL FILLING.

Two cups of brown sugar, one-half tablespoonful of butter, one-half cup of milk. Boil about one-half hour, or until it hardens.

MRS. R. HACKETT.

FROSTING WITHOUT EGGS.

One cup of sugar, five tablespoonfuls of milk. Boil three or four minutes. Beat until cold.

MRS. S. EATON.

FROSTING FOR ICE CREAM CAKE.

Four cups of powdered sugar, three-fourths cup of water, four eggs (whites), one-half teaspoonful of citric acid. Boil sugar and water together till candied. Have ready the beaten whites of eggs, add to the boiled sugar, and stir briskly fifteen minutes, then add the citric acid. Put acid into cloth and pound very fine before adding.

MRS. C. L. PERRY,

Milwaukee.

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T. P. RUSSELL,
G. M. STEELE.

ICE CREAMS AND ICES.

When you seek a retreat
From the summer sun's heat,
Tho' in vain you attempt to evade it,
Just try a good ice,
You will find it so nice,
And bless the fair lady that made it.

BANANA ICE CREAM.

One and one-half quarts of milk.

Three bananas.

Two cups of sugar.

Three eggs.

Mix and put in freezer, and when nearly frozen add one quart of *whipped* cream, and continue to freeze.

A FRIEND,
Merrill, Wis.

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ICE CREAM.

One quart of milk; set in kettle of boiling water, stir in the yolks of four eggs and a little salt; when thick stir in the well beaten whites of four eggs; let stand until cool, then add two and one-half cups of sugar which has been made into a syrup, and is also cold. Add one pint of cream well whipped; flavor to taste. Better to mix one quart of cream and one pint of milk.

MRS. E. L. HUGHES.

COFFEE ICE CREAM.

One large pint of milk.

Two tablespoonfuls of flour.

Two eggs, well beaten.

One cup of sugar.

One pint of clear coffee (not too strong).

One pint of good rich cream.

Put the milk over to scald, and stir into it the sugar. Mix the flour very smooth in a little cold milk, and stir into the beaten eggs. Add the flour, eggs, and coffee to the scalding milk and sugar, and stir twenty minutes. Strain and cool. When ready to freeze add the whipped cream, and stir well. Use best O. G. Java coffee.

JENNIE D. ADAMS.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

A DESSERT.

One dozen oranges.

One can of minced pineapple.

One package of Schepp's cocoanut.

Two cups of granulated sugar.

Peel the oranges and extract the seeds and chop fine; add to this the pineapple and cocoanut; drain well, and to the juice add the sugar and let boil five minutes; when quite cold pour over the fruit, and grate a fresh cocoanut for the top. Very nice, especially so with ice cream.

MRS. ROBT. GRAHAM.

ICE CREAM.

One pint of milk, one cup of sugar, two tablespoonfuls of flour, one saltspoonful of salt, two eggs, from one pint to one quart of cream, one-half to one cup of sugar, one tablespoonful of flavoring. Boil the milk, mix the sugar, flour, and salt, and whole eggs, and beat all together; add the boiling milk, and when well mixed turn into a double boiler, and cook twenty minutes, stirring constantly till smooth, after that occasionally; when cool add cream, flavoring, and second sugar to make quite sweet.

MRS. W. H. HUNTINGTON.

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Try 'Dichmann's Self-Raising Buckwheat.

ICE CREAM.

One quart of cream, one pint of milk, one pint of sugar, one tablespoonful of vanilla, whites of two eggs beaten stiff. Put sugar in milk, dissolve and strain through fine cloth; add cream and beaten whites, and freeze.

MRS. CHAS. PIKE.

NEAPOLITAN ICE CREAM.

One quart of cream, four eggs, one cup of sugar, flavoring. Scald the cream, beat the yolks till thick and creamy, add sugar and beat again; beat the whites stiff, and beat them well into the yolks. Pour the hot cream into the eggs, and when well mixed turn into double boiler and cook. Stir constantly until the foam disappears and the custard has thickened. Strain, and when cold add the flavoring, and freeze.

PEACH MOUSSE.

One quart of peaches, one pint of cream, one-half cup of sugar, whites of two eggs. Put peaches through a sieve; whip cream; mix peaches, cream, and sugar, and put on ice for two hours; then beat whites of eggs to stiff froth, and stir into the mixture; put in mould, pack in ice, and let freeze.

MISS MARY HICKS.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

COFFEE MOUSSE.

Filter one and one-half cups of boiling water through a large one-half cup of powdered coffee, pouring through second time. Beat yolks of four eggs with one cup of sugar, add the coffee, and cook in double boiler four minutes, stirring constantly. Cool in ice water, still stirring; mix very gently with one quart of cream whipped and drained; pack in a gallon mould, using five pints of salt and enough fine ice to pack solid; stand from four to six hours.

M. WASHBURN.

PEACH MOUSSE.

One quart of peaches rubbed through sieve, one pint of sugar, two tablespoonfuls of maraschino, two quarts of *whipped* cream. Heap lightly in a three quart mould, pack in ice, and salt; after about three hours add the beaten whites of three eggs; cover again, and let stand two hours.

MRS. M. H. EATON.

LEMON ICE.

One quart of water, three cups of sugar; place on stove to dissolve sugar, then remove from stove, and add the juice of four lemons; let cool, strain, then add the beaten whites of three eggs. Stir thoroughly, and freeze.

GRACE CORNISH.

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Try Dickmann's Self-Raising Buckwheat.

PINEAPPLE SPONGE.

One can of pineapple, chop, add the juice, and small cup of sugar; let simmer ten minutes; add one-half package of gelatine previously soaked two hours in one-half cup of water. When nearly cool add the whites of four eggs, and beat until it begins to thicken. Pour in a mould, and put on ice to set. Serve with boiled custard, or whipped cream.

MRS. H. B. SCHOOLEY,
Shawano, Wis.

LEMON ICE.

Five lemons, two oranges, two cups of sugar, two quarts of water. Make a heavy syrup of the sugar and a little of the water, add juice of lemons and oranges, some of the grated rind of the orange. Strain before freezing.

MRS. LAMPARD.

LEMON ICE.

One cup of lemon juice, two cups of granulated sugar, two cups of water in which the rind of two lemons has stood for one hour. Put in freezer, and when partly frozen add whites of two eggs beaten to a stiff froth. Stir briskly while freezing. This makes one quart.

MRS. W. G. MAXCEY.

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SHERBET ICE.

One tablespoonful of gelatine in a cup of cold water; add one cup of boiling water, juice of three lemons, whites of two eggs beaten to a stiff froth, two cups of sugar, two more cups of cold water, and three tablespoonfuls of sherry wine. Freeze, not too fast.

MRS. K. E. BARBER.

LEMON ICE.

Grate the rind of three oranges, add the juice of four, the juice of eight lemons, two and one-half pounds of sugar with one quart of water boiled to a syrup; then add water till there are three and one-half quarts, and freeze as you do ice cream. Strain nicely before freezing so it will be clear like lemonade.

MRS. K. E. BARBER.

LEMON SHERBET.

First pack freezer as for ice cream. Juice of from four to six lemons, one pint of sugar, one quart of boiling water, white of one egg. Pour boiling water over sugar and lemon juice, put in freezer, and when nearly frozen add the white of one egg well beaten.

FLORA C. DOE.

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LEMON SHERBET.

Dissolve one quart of sugar in two quarts of boiling water; when nearly cool add the juice and grated rind of four lemons and two oranges; strain, put in freezer, and when quite cold add the whites of two eggs beaten very light, and freeze.

MRS. J. E. KENNEDY.

LEMON SHERBET.

Juice of six lemons, one pint of sugar, three pints of boiling water. When cold stir in one whole egg beaten very light. Freeze.

MRS. JAMES G. CLARK.

PINEAPPLE SHERBET.

For a gallon freezer take one quart of granulated sugar, one quart of water. Boil to a thick syrup and pour boiling hot over one can of grated or finely chopped pineapple; add the juice of four lemons, and put into freezer. Add the beaten whites of three eggs. Fill the freezer, lacking a quart, with cold water; turn freezer until sherbet is frozen.

A DELICIOUS SHERBERT.

One pint of milk, one pint of water, one pint of sugar, one pint of apricots or peaches. Scald the milk and add sugar and boiling water; let cool

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while you prepare the juice of the fruit; strain the fruit through a sieve and pour all together and freeze. Use either canned or fresh fruit.

MISS ANNA M. PAIGE.

CHILLED RASPBERRIES.

Cover the raspberries with orange juice, then sprinkle them heavily with sugar and place them in an ice cream freezer thirty minutes. Serve with plain cream.

EUGENIA MURDOCK.

SHERBET.

Soak one tablespoonful of gelatine in one cup of cold water, add one cup of boiling water, two cups of sugar, three lemons (juice), two cups of cold water, one wineglass of sherry; add last whites of two eggs, well beaten. Freeze, turning slowly.

ELLA AUSTIN.

BOSTON SHERBET.

One tablespoonful of gelatine, dissolved in one cup of cold water, one cup of boiling water, two cups of sugar, two cups of cold water, juice of three lemons, four tablespoonsful of wine. Strain, then add the beaten whites of four eggs. Freeze as an ice.

MRS. W. W. WATERHOUSE.

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PINK ORANGE SHERBET.

One tablespoonful of gelatine, one cup of cold water, one cup of boiling water, two cups of sugar, one-half cup of cold water, juice of three large oranges and one blood orange. Soak gelatine in the one-half cup of cold water, add boiling water, then sugar and juice, then other cup of cold water. Strain and freeze.

MRS. CHAS. W. PIKE.

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T. P. RUSSELL.

G. M. STEELE.

JELLIES AND JAMS.

“Jams, jellies, and sweet marmalade
Are fit for a king when properly made.
If how to make them you wish to know,
Follow the recipes printed below.”

CRABAPPLE JELLY.

Wash and halve apples; cut out black ends and take off stems, cover with water and boil until soft; put in jelly bag, hang up and let drain all night. In the morning strain juice through a cloth adding the juice of six lemons to each peck of apples; use one pint of sugar to one pint of juice, boil as usual. Put in glasses, let stand over night, then cut white paper to fit glasses, dip in brandy and lay on jelly before covering.

MISS HAY.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

COFFEE JELLY.

One-half box of gelatine.

One quart of strong coffee, sweetened.

Dissolve the gelatine in one-half cup of cold water; add the gelatine to hot coffee, stir well, and set on ice to cool. Serve with whipped cream.

LEMON JELLY.

One-half package of gelatine.

One cup of cold water.

Two large lemons.

Three cups of sugar.

Three cups of boiling water.

Soak the gelatine, and the lemons sliced thin, and the sugar in the cold water for an hour; when thoroughly dissolved pour the boiling water on to it. Strain through linen bag into mould.

MRS. C. C. PAIGE.

SPICED CRABAPPLE JELLY.

One-half as many wild plums as crabapples. Allow little more than one-half pound of sugar to one-half pound of juice. Cook with the fruit a small handful of cinnamon and cloves. Strain carefully.

MRS. M. B. PARKINSON.

Dichmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

PINEAPPLE JELLY.

One box of gelatine, soak over night in cold water, in the morning add, one quart of boiling water and the juice of five lemons, and strain. Sweeten to taste and add one can of sliced pineapple, chopped fine. Put in moulds and set on ice. Candied cherries or sliced bananas are very nice used in place of the pineapple.

MISS SADIE GOE.

WINE JELLY.

One box of gelatine, one pint of cold water, juice of two lemons and rind of one; let stand one and one-fourth hours. Add one quart of boiling water, one and one-half pounds of sugar, one pint of wine. Strain into moulds.

MRS. J. H. WEED.

WINE JELLY.

One box of gelatine, one pint of cold water, three lemons, juice and rind; cover and let stand one hour and then add, two pounds of sugar, one quart of boiling water, one pint of wine. Stir till dissolved and strain into mould.

IDA WRIGHT.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

PINEAPPLE JELLY.

One box of gelatine.

One pound of sugar.

Four lemons, juice only, rind of one.

One can of sliced pineapples.

Soak the gelatine in a pint of cold water, let it stand in a warm place till dissolved; add one quart of boiling water, the sugar and lemons. Strain, and then add the pineapple cut in small pieces.

MRS. AUSTIN SNELL.

CRABAPPLE JELLY.

Have ready two earthenware jars with lids, each holding one gallon. Wash, quarter and core apples, pack in jars, putting one pint of water in each jar, put on lids, set into a kettle of water and let boil about eight hours. Then lay a thin cloth over a cullender, pour in the contents of the jars and let stand until all the juice drains; do not press. Take equal quantities of juice and sugar. Put juice on to boil and sugar into oven to heat; boil the juice *just* five minutes, add hot sugar and take off when it boils up.

MRS. J. H. GROVE,
Columbus, Ohio.

Dichmann's Spices are Strictly Pure.

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CRABAPPLE AND WATERMELON JAM.

One-half peck of quartered apples, one-half peck of sliced watermelon rind, one lemon; one pound of the mixture to one-half pound of sugar. Boil down and put into jars.

GREEN TOMATO PRESERVE.

Cut green tomatoes in slices, sprinkle over them one pound of sugar to each pound of fruit, and let stand over night. In the morning add one sliced lemon and one handful of raisins to every four pounds of fruit. Put in porcelain kettle, and boil until the tomatoes are clear.

MISS AGNES BRITTIN.

PRESERVED PEACHES.

Pare and quarter the peaches, weigh, and add to one pound of fruit three-fourths of a pound of sugar. Make a syrup by adding three-fourths of a cup of water to one pound of sugar; boil ten minutes, skim till clear, then add the peaches, and cook until transparent.

MISS LIZZIE RADFORD.

TO COOK CRANBERRIES.

Four cups of fruit, two cups of sugar, two cups of water. For sauce use hot water; for jelly use cold water.

MISS EMMA KIMBERLY,

Neenah.

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CITRON PRESERVES.

Pare, core and slice or cut into fancy shapes. Allow one pound of sugar to one pound of fruit; flavor with lemon and ginger root. Slice the lemon, and boil until clear in water. Remove the lemon, placing it in cold water until needed; put the ginger root into water and boil until well flavored, then remove. Put the sugar into the ginger water, boil and skim; then add the citron and pieces of lemon. Boil until the citron is transparent; skim it out and boil the syrup until thick and pour over it.

MRS. G. B. ADAMS.

CRANBERRY SAUCE.

One pint of water, two pints of granulated sugar, four pints of cranberries. Make the sugar and water into a syrup, and when boiling add the berries. Cook until the berries are soft, and pop open.

J. D. A.

PEAR BUTTER.

Cut the fruit in small pieces, removing the core, skin, and all imperfections; allow a quarter of a pound of light brown sugar to each pound of the fruit, and half a pint of cold water to every two pounds of pears; do not add the sugar till

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they have cooked an hour or so; then put it in, with a quart of cider to each two pounds of sugar, and let all cook slowly until a thick marmalade-like substance is formed, which will be in about four hours. If it should seem too dry while cooking add more cider. Then to eight pounds of pears take two quarts of water, two pounds of sugar in one quart of cider.

EUGENIA MURDOCK.

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T. P. RUSSELL.

G. M. STEELE.

MEATS.

"Not meat, but cheerfulness, makes the feast; who carves, is kind to two; who talks, to all."

TO ROAST BEEF.

Place the roast in the dripping pan without water or seasoning.

Put in a hot oven and brown over quickly, as this keeps the juice in.

When well browned season with salt, pepper, and a little flour; pour off the fat in the pan, and put in water. Baste often, and roast rather slowly. For a six-pound roast it requires about one and one-half hours to have it rare done.

H. A. A.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

YORKSHIRE PUDDING.

Beat three eggs very light.

Add one scant teaspoonful of salt and one pint of milk.

Pour one-half cup of this mixture on two-thirds cup of flour, and stir to a smooth paste.

Add remainder of mixture, and beat well.

Bake in gem tins forty-five minutes. Baste with the drippings of the beef. Serve as a garnish for roast beef.

MRS. CHAS. NEVITT.

YORKSHIRE PUDDING (WITH ROAST BEEF.)

One pint of milk.

Two eggs, well beaten.

One pint of flour, before sifting.

One teaspoonful of salt.

Beat the eggs thoroughly, add milk and salt, then stir in the flour well. One-half hour before the roast is to be served, take it out and pour the above mixture into the dripping pan with the gravy from the meat. Put the roast back, raising it from the pudding with the rack and bake one-half hour longer. Cut in squares and serve with the roast.

MRS. OWENS,
Buffalo, N. Y.

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BEEF A LA MODE.

Take a good sized piece of beef from the rump, lay in vinegar over night, to make tender. In the morning lard thoroughly with strips of salt pork, which have been rolled in pepper and cloves. Steam for three hours. Thicken the gravy with browned flour; add a little Worcestershire sauce and a little vinegar if you like. Rabbit, venison and mutton can be prepared this way.

MISS ANNA WEISBROD.

BEEF ROLLS.

Take a good piece of round steak, cut in two inch strips, pound a little, sprinkle with salt, pepper and a bit of cloves; lay strips of bacon over this, then roll up and tie with cord. Put a good piece of butter into a kettle, let brown slightly, roll the balls in flour, put into the hot butter; cover tight for ten minutes, turn over and let brown on other side; pour in boiling water enough to cover them and steam for one hour over a moderate fire without uncovering them. When done cut off the core and pour gravy over the rolls.

MRS. RICHARD GUENTHER.

Dickmann's Spices are Strictly Pure.

Try 'Dicbmann's Self-Raising Buckwheat.

FILLET OF BEEF WITH MUSHROOM SAUCE.

One fillet, weighing about four pounds; one-fourth pound of nice salt pork, cut in strips two inches long, and one-fourth inch thick; trim the ends so they can be inserted in a larding needle, and draw them through the back of the fillet, two inches apart. Roast about one hour in a quick oven.

Mushroom Sauce—One can of mushrooms, four tablespoonfuls of butter, two tablespoonfuls of flour, one cup of stock, the liquor from mushrooms, one scant cup of sweet cream, salt and pepper to taste. Put butter and flour in stew pan, stir until smooth, let cook for five minutes, then add the other ingredients and cook ten minutes more; now put in double boiler and keep hot until wanted. This sauce can also be used with roast beef or broiled beefsteak.

MISS CARRIE JANNUSH.

BEWITCHED BEEF.

Three and one-half pounds of raw beef (round steak is best), one-half pound of salt pork, chop fine, and add one cup of rolled crackers, three eggs, well beaten, one tablespoonful of melted

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butter; one dessertspoonful of powdered sage, one saltspoonful of ground cloves, one dessertspoonful of salt, one teaspoonful of pepper, one tablespoonful of lemon juice; mix well, make into loaf, dredge with cracker crumbs; bake two hours, basting well.

C. H.

MOCK DUCK.

Take a round steak, cut one-half inch thick, make a dry stuffing of bread crumbs, seasoned with pepper, salt, a little sage and bits of butter; spread this on steak, roll up and tie. Steam in a farina kettle one hour, then bake fifteen minutes, basting often with butter and the liquor that is left in kettle.

MRS. F. C. FOOTE.

POT ROAST.

Take a piece of boiling meat, put in kettle with water enough to nearly cover; cook until perfectly dry. Brown in the kettle; keep covered.

MISS HAY.

MEAT BALLS.

Chop fine any kind of cold meat; beat two eggs very light, stir into meat, and season to taste; make into balls, and fry in butter.

MISS HAY.

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BEEF OMELET.

Two pounds of round steak chopped fine, six milk crackers, two eggs, butter size of an egg, salt and pepper to taste. Mix together, make in round loaf, and bake in spider, putting cracker crumbs and small pieces of butter on outside. Put enough water in to baste with, and bake for one hour.

MISS HAY.

BEEF LOAF.

Three and one-half pounds of round steak chopped fine, one egg, one-half cup of butter, two-thirds cup of sweet milk, two-thirds cup of rolled crackers, one teaspoonful of salt, one-half teaspoonful of pepper, a little sage. Put in greased tin, and bake in slow oven for three hours.

MRS. O. D. PECK.

BEEF LOAF.

Three and one-half pounds of beef chopped fine, six soda crackers, three well beaten eggs, one and one-half teaspoonfuls of salt, one teaspoonful of pepper, butter size of an egg, four tablespoonfuls of cream. Mix well, make in loaf, baste, and bake two hours.

MISS CLARA PIKE.

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DRIED BEEF IN CREAM.

Chip beef very thin; melt in frying pan butter the size of an egg; cook beef in butter until the edges curl up, dust in a little flour, add one cup of cream, let boil up, and serve in covered dish.

MRS. R. C. BROWN.

TO CORN BEEF.

Dissolve rock salt till no more will dissolve; then cover meat with equal parts of brine and water, and add a little saltpetre. Let the meat remain in this solution for two weeks. Then take out and let drain for two or three days, and repeat with a new mixture like the first. Let it remain in this until used. This will also cure hams. This recipe has been tested and found entirely satisfactory.

MRS. ROBT. GRAHAM.

HAM.

A delicious dish may be prepared by following this rule: Heat together six tablespoonfuls of sherry wine, two of cider vinegar, one of currant jelly, one ounce of butter, and cayenne pepper to taste; add one-half pint of cold sliced ham, minced or thinly sliced; cook for a few minutes; serve hot, with or without toast.

MRS. A. B. IDESON.

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CORNED BEEF.

One gallon of water, one pint of salt, two large tablespoonfuls of molasses, saltpetre the size of a small hickorynut. Heat until salt is dissolved. Pour over meat in a stone jar.

MRS. F. R. HAFF,
Green Bay.

SWEET PICKLE FOR HAMS.

Three pounds of sugar, eight pounds of rock salt, three ounces of saltpetre, two ounces of saleratus, four gallons of water, one hundred pounds of ham. Boil mixture together until dissolved, skim till clear. When cool pour over meat.

MRS. C. L. PERRY,
Milwaukee, Wis.

BEEF STEW.

Put four slices of salt pork in kettle, and fry out; take out pork and add two quarts of water; put in this one and one-half pounds of boiling meat cut in pieces. One hour before dinner add one turnip cut in small squares one-half hour later; four medium sized potatoes cut in squares; add more water if necessary, thicken, and season before serving.

MRS. CHAS. W. PIKE.

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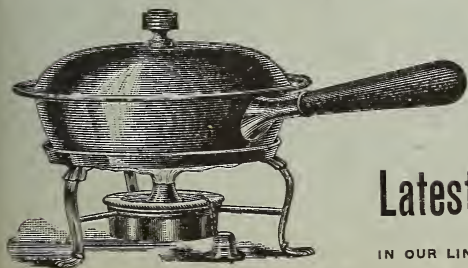
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TO BOIL A HAM.

Pour boiling water over the ham, let stand until cool, then clean with a brush. Put in kettle, in cold water enough to cover; add, one tablespoonful of vinegar, bring to boiling point quickly, then let boil very gently until tender. Take from kettle, dip the hands in cold water and peel; cover with sugar, place in dripping pan and bake slowly and gently for one hour. Very nice.

TO BOIL A HAM.

Wash and scrape the ham well; put on in enough cold water to cover it; put into the water two onions, two carrots, a head of celery, a dozen cloves, and a handful of timothy hay; boil without stopping until the skin will readily peel from the ham; peel, then cover with rolled crackers or bread crumbs, and bake in slow oven for two hours. Very nice.

MRS. O. D. PECK.

BAKED HAM.

Make a dough of flour and water, roll out like pie crust, only thicker; cut the rind and some of fat from ham, then put it in the dough and pinch up the edges. A ham weighing ten pounds should bake three hours in a rather slow oven.

HATTIE V. STILSON.

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HAM FOR SANDWICHES.

One quart of chopped ham, one pint of chopped pickles, small pint of vinegar, two raw eggs, one tablespoonful of cream or butter, one tablespoonful of mustard, salt and pepper to taste. Put vinegar in porcelain dish and boil; mix eggs and mustard with a little of the vinegar, before heating; pour hot vinegar over dressing and mix all together.

MISS FLORA C. DOE.

PICNIC SANDWICHES.

Chop cold boiled ham, sardines and cucumber pickles, quite fine; mix with a little mustard, vinegar, and catsup. Season to taste; spread between thin slices of buttered bread.

MRS. JOHN HIMEBAUGH.

HAM NOODLES.

Make noodles, boil them in water, lightly salted, have some cold boiled ham chopped fine, butter an earthen dish well, and put in alternate layers of the noodles and ham (about a pint of ham and a little more noodles); beat two eggs well, and with one pint of sweet cream pour over the top; cover with a thin layer of bread crumbs, and small lumps of butter; bake a delicate brown.

MRS. NORMAN SAGE.

Elkhart, Ind.

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BEEFSTEAK AND KIDNEY PUDDING.

One and one-half pounds of beefsteak, one and one-half pounds of kidney. Cut in small pieces. Line the sides of a pudding dish with suet crust (made as below), put in a layer of beefsteak with pepper, salt, and a little butter, then a layer of kidney, and so on until the dish is full. Add one-half cup of water, cover with crust, put in bag, and boil four hours.

Suet Crust—One pound of flour, one-half pound of suet, one egg, good pinch of salt, nearly one pint of water.

MISS AGNES BRITTIN.

STEWED KIDNEYS.

Cut a large fresh beef kidney into mouthfuls, not using any of the thick white substance which runs through the middle of the kidney; scald with boiling water, then cover them with more boiling water, some salt, and pepper, and one small onion cut up fine. Boil two hours, adding a little water if necessary. Then thicken the gravy with a little flour, add a teaspoonful of Worcestershire sauce if you have it, and a piece of butter. Cook with plenty of gravy, and it makes a nice supper dish. Two kidneys will be necessary if the family is large.

MRS. J. H. JENKINS.

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CALVES' LIVER.

Wash well, and put in salted boiling water for fifteen minutes. When cold cut very thin, and broil; put on butter, pepper, and salt, and serve with broiled bacon.

MRS. R. C. BROWN.

JELLIED MEAT.

Six pigsfeet and hucks, clean and boil; one small beef soup bone, boil separate until done. When cold pick meat from bones, and chop together. After adding pepper and salt put into a vessel and heat; put in for wetting some of the water they are boiled in; put in pans and serve cold.

MRS. O. COOK.

MEAT AND POTATO DISH.

One and one-half pounds of round steak, ten small potatoes; pound the steak well, season with salt and pepper, and cut into pieces five inches long and three inches wide; roll and dip in flour. Put in deep baking pan alternate layers of meat and potatoes, fill pan with water and bake two and one-half hours. When ready for the table, thicken the gravy. Onions can be used to season if preferred.

MRS. VAN LIEW.

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(184)

BOILED LEG OF MUTTON.

Wipe, remove the fat and put into well salted water. Skim, and simmer twelve minutes for each pound of meat; one-fourth of a cup of rice is sometimes boiled with the mutton, or the meat may be tied in a cloth to keep it from becoming discolored. Serve with a thick caper sauce poured over the mutton. Garnish with parsley. Serve with currant jelly.

CURRY OF MUTTON.

One pint of finely chopped mutton, one tablespoonful of butter, one tablespoonful of flour, one-half cup of rice, one tablespoonful of curry powder, two quarts of boiling water, salt to taste. Wash the rice, put in the boiling water, and boil thirty-five minutes, drain in a cullander; put the butter in a frying pan; when melted add the flour, and stir until smooth; add one-half pint of boiling water, let boil up once, then add meat, curry, and salt. Stir ten minutes, now heap in center of meat dish, put rice around in a border, brush over with beaten egg, and place in oven to brown.

MRS. LAMPARD.

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LEG OF LAMB WITH STUFFING.

Leave the leg of lamb or mutton whole, put the stuffing in a small pan and place in the dripping pan beside the roast; baste with the roast; turn out and serve. If any is left over, it is delicious sliced and fried in butter, like mush.

AN OSHKOSH HOUSEKEEPER.

MUTTON CUTLETS, TOMATO SAUCE.

Take half a can of tomatoes, selecting the most solid part and stew twenty minutes with a little parsley, two cloves, pepper and salt. Put a teaspoonful of butter in a sauce pan over the fire, and when it reaches the bubbling point add a large teaspoonful of flour. Mix this smoothly and when thoroughly cooked, add the tomatoes, which must first have been pressed through a sieve; stir the sauce well. Broil quickly over a hot fire, a half a dozen mutton cutlets; arrange on a hot platter and pour the tomato sauce around them. Serve smoking hot.

MRS. W. HUNTINGTON.

PORK CHOPS.

Have them cut thin, put into boiling water and simmer for one-half hour; take out, dredge with flour, salt, and pepper, and broil. Garnish with parsley.

MRS. R. C. BROWN.

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“VEAL BEWITCHED.”

Chop very fine three pounds of veal taken from the leg, one-fourth pound of salt pork, one cup of bread crumbs, three teaspoonfuls of salt, one teaspoonful of black pepper, a scant one-half teaspoonful of cayenne, and a pinch of cloves. Work in thoroughly two raw eggs, and put in a mould or kettle; shut tightly, and steam three hours; remove from fire, and place in oven for a short time to dry, with oven doors left open. When cold turn out, cut in thin slices, and serve. A nice meat jelly improves it.

MRS. HAZLETON,
Elkhart, Ind.

ROAST PIG.

Carefully dress a pig weighing about eighteen pounds, and from six weeks to two months old. Remove the eyes, clean and scrape out the ears, leaving them on. Stuff with a rather plain stuffing, bring the edges neatly together, and sew. Rub all over with fine salt and sage, place in a large dripping pan with plenty of water, and roast in a slow oven from five to six hours. When nicely browned remove to a large platter, place a lemon in its mouth, and garnish with celery tips.

MRS. B. W. EATON.

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MEAT BISCUIT.

Chop two pounds of nice pork steak fine, season with pepper and salt, and form into rolls. Make nice biscuit dough, roll out as thick as a wheat straw, cut into square pieces, and wrap around the meat. Bake in quick oven for about one-half an hour.

MRS. A. LINDE.

SCRAPPEL.

Scrappel is an excellent dish if properly prepared. Take any lean portion of pork, boil until very tender; remove the fat, gristle and bones, then chop fine; set the water in which the meat was boiled aside until cold; remove the fat from the surface and return to the fire. When the liquid boils, put in the chopped meat and season well with pepper and salt. Let it boil again, then thicken with corn-meal, the same as for mush. Stir constantly (so it will not get lumpy) for an hour, then put back on range and boil gently for an hour. When done mould in a long square pan. When cold, cut in thin slices, flour and fry brown. In cold weather this will keep several weeks.

LIZZIE C.

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SWEET BREADS.

(For six or eight persons.) Two pounds of sweet breads, after they are trimmed, put into cold water, changing water often, until they are white; then boil in salted water for ten minutes, take from water, drain, and put on ice until cold. When cold, cut in any shape you choose, dip in beaten egg, roll in cracker crumbs and fry in butter, like oysters.

Or; prepare sweet breads as above, make a dressing of, two tablespoonfuls of butter, one tablespoonful of flour, one cup of milk, liquor from one-half can of mushrooms, one-half can of mushrooms, cut in quarters. Put butter and flour in a stew pan, stir until smooth; then add the other ingredients, and the sweet breads cut in diamond shapes, and let cook five minutes. This can be served on toast or in patty shells.

MISS CARRIE JANNUSH.

CONNECTICUT SAUSAGE.

To fifteen pounds lean meat, allow five pounds of fat; chop as fine as liked. Mix in: four ounces sage, three ounces of salt, two ounces of brown sugar, one ounce of powdered black pepper. When thoroughly mixed, put away for use.

MRS. UPHAM,
Shawano.

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SAUSAGE.

For ten pounds chopped meat, four ounces of salt, one ounce of black pepper, one ounce of sage.

MRS. UPHAM,
Shawano.

GELATINED VEAL.

Four pounds of veal, one-half pound of salt pork, one-third box of gelatine, small piece of butter, juice of one lemon, pepper and salt to taste. Cook veal (pork with it) until very tender, and the liquor is reduced to about one-half pint. Take from kettle and pick to pieces with a fork. Add to the liquor, the butter, lemon juice, pepper, salt, and gelatine dissolved in water. Put the veal into the liquor and let heat two or three minutes. Put in moulds to cool.

MRS. R. P. FINNEY.

VEAL LOAF.

Three pounds of veal and one-half pound of salt pork chopped, three eggs, one teaspoonful of black pepper, one teaspoonful of salt, butter size of an egg, sage to taste, five Boston crackers chopped fine. Stir eggs and crackers together, add butter in one cup of hot water. Bake three hours.

MRS. JAMES P. GOULD.

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VEAL LOAF.

Three pounds of veal, one and one-half pounds of salt pork, one egg, salt and pepper to taste, a little sage, one pint of grated bread crumbs. Baste with butter and water, and bake three hours.

MRS. S. P. GARY.

VEAL LOAF.

Three pounds of lean veal chopped, one-half pound of salt pork chopped; add one cup of bread crumbs, two well beaten eggs, one teaspoonful of ground pepper, one teaspoonful of salt, summer savory to taste. Mix, and bake two hours, basting often with a little hot water and butter mixed.

MRS. JOHN HIMEBAUGH.

POTTED VEAL.

Six or eight pounds of veal, taken from near the neck; also a shank. Wash veal thoroughly, and put on to boil, add a little salt and skim well. Cover closely and boil until the meat will fall off the bone; take out and cut fine. Strain the liquor and put back in kettle with the meat; season to taste with grated nutmeg; salt and pepper. Boil for five minutes and pour into moulds. Put in cool place until firm.

MRS. OWENS,
Buffalo, N. Y.

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VEAL LOAF.

Three and one-half pounds of veal, one-half pound of salt pork. Cut very fine; add two eggs beaten, four butter crackers rolled, butter size of walnut melted, grated rind of one lemon, one teaspoonful of salt, one teaspoonful of pepper, nutmeg or sage. Mould into a loaf, sprinkle bread crumbs and small pieces of butter over top, put into a pan with one-half pint of boiling water, baste often, bake in a moderate oven between two and three hours.

IDA M. KIMBALL,
Dayton, Ohio.

VEAL FRICASSEE.

Two pounds of veal cut in seven or eight portions, one large tablespoonful of flour, one large tablespoonful of butter, a small piece of lemon rind, a small piece of onion, two or three cloves stuck in onion. Put flour and butter in a stew pan, stir until smooth, add lemon, and onion, and enough water to cover the meat; when this boils put in the meat, cover closely, and stew until tender. Watch carefully. Put meat in a dish and pour the gravy over it. Maccaroni or noodles make a nice side dish for this.

MISS ANNA WEISBROD.

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THE PARSON'S FAVORITE.

Boil pieces of ham, turkey or chicken in about two quarts of water for one hour; add two cups of rice, one cup of tomatoes; season to taste, and cook one hour more. Should be about the consistency of boiled rice.

MRS. R. H. WELLES, JR.,
Stevens Point.

RISSOLES.

Roll pie crust into thin sheet, cut with biscuit cutter; have any kind of meat prepared as for croquettes; put a heaping teaspoonful on each cake, brush the edges with beaten egg, fold and press together. Dip in beaten egg and fry brown in boiling lard.

MISS AGNES BRITTIN.

TO BROIL IN THE OVEN.

To broil steak, chop, chicken, game or fish in the oven, season the meat with pepper and salt, put it in a double wire broiler, put the broiler in a baking pan containing about three-quarters inch of water; put the pan on the top shelf of oven. The oven should be very hot. For sirloin steak, eight to ten minutes, other articles according to size.

MRS. JASON WALKER.

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(193)

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MEMORANDA.

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(194)

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Dear Sir: I have examined the can of your Coin Baking Powder, and find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.

G. M. STEELE.

OYSTERS.

"He was a bold man that first ate an oyster."

Dean Swift.

MOCK OYSTERS.

Mix one pint of grated sweet corn with three spoonfuls of milk.

One cup of flour.

One-half cup of melted butter.

One teaspoonful of salt.

One egg.

A little pepper.

Drop by the spoonful into hot lard and butter; fry eight to ten minutes.

MRS. HARLOW.

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Try Dickmann's Self-Raising Buckwheat.

OYSTER CROQUETTES.

One quart of small oysters minced fine.

One-half pint of cream.

One large teaspoonful of butter rolled in four teaspoonfuls of cornstarch.

Pinch of salt added to the cream.

Pepper, salt, and lemon juice to taste.

A pinch of soda in cream.

Heat cream and soda to scalding in double boiler, add butter and cornstarch, stir constantly. When smooth and thick put in oysters and seasoning; do not leave on fire more than five minutes; set mixture aside. When cold and stiff form with floured hands into croquettes; let stand three or four hours, before cooking, in a cool place, that they may be firm. Dip in raw egg and cracker crumbs. fry in boiling fat, drain in cullender. Serve laid in a napkin.

MRS. A. B. IDESON.

OYSTERS FOR PATTIES.

One can of oysters, one small tablespoonful of flour, butter, salt and pepper to taste. Cook and and fill pattie shells.

MRS. GEORGE BAUMAN.

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DELMONICO'S OYSTER STEW.

Take one quart of liquid oysters, put the liquor in a stew pan and add half as much more water; salt, a good bit of pepper, a teaspoonful of rolled cracker for each. Put on the stove and let it boil; have your oysters ready in a bowl; the moment the liquor begins to boil, pour in all your oysters. Let it all boil thirty seconds; have one and one-half tablespoonfuls of cold milk for each person, in a big dish, pour the stew on the milk and serve immediately. Never boil an oyster in milk.

MISS ANNIE SANDERS.

OYSTER STEW.

One can of Standards.

One can of cold water.

One can of milk.

One-half teaspoonful of salt.

Let this mixture come to a boil; skim, and add butter to suit taste.

MRS. E. H. HOUGH.

OYSTERS ON TOAST.

Buttered toast enough to fill platter. Cook one can of oysters in the liquid, season to taste with butter, salt, and pepper; pour over toast.

MRS. GEORGE BAUMAN.

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Try Dichmann's Self-Raising Buckwheat.

OYSTERS.

Oysters prepared in this way make a delicious entree, to be sent to the table with game of any kind; scald a dozen oysters in their own liquor, if possible, if not, in a little water, well salted; skim them out, put one tablespoonful of butter, a gill of cream, the juice of half a lemon, one teaspoonful of flour, in saucepan on the back of the stove. When hot add a well beaten egg; when this thickens pour over oysters in a hot dish.

MRS. A. B. IDESON.

SCALLOPED OYSTERS.

Butter plentifully the bottom of the dish, sprinkle over a thin layer of crumbs prepared from light domestic bread—two days old, at least; next, a layer of oysters entirely freed from any bits of shell (selects are best); now pepper, salt, and butter the last in generous quantity; alternate in this manner layers of bread and oysters till the dish is filled, using more oysters than bread. Finish off with a thin layer of cracker crumbs to insure a finer color in cooking; put butter on top; also dip over all two, or at most, three spoonfuls of the oyster liquor. For a dish that holds two cans of oysters bake one hour and

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twenty minutes; a larger dish, longer proportionately; and never allow oven hot enough to boil them an instant.

MRS. G. W. WASHBURN.

OYSTER PATTIES.

(For eight persons.) One can of select oysters, cooked in stew pan until they begin to ruffle, then take oysters out into dish, put over them, butter size of an egg and a little salt and pepper; boil down the liquor, strain, and add to it, one-half cup of powdered crackers, good tablespoonful of butter, one cup of cream; put oysters back into mixture and simmer two or three minutes; have patty shells ready, heat them, fill with hot mixture and serve at once.

MISS CARRIE JANNUSH.

CREAMED OYSTERS.

One quart of oysters, one pint of cream; heat the cream in porcelain kettle, thicken with two or three tablespoonfuls of cornstarch, according to thickness of cream; if not thick add piece of butter; salt, a suspicion of cayenne pepper, a grated rind of lemon; add oysters after draining perfectly dry. Cook till they bubble up. Put in baking dish, and sprinkle grated bread about one inch thick on top, and put in oven. When bread is brown they are done.

MISS ANNIE SANDERS.

Dickmann's Spices are Strictly Pure.

Try 'Dicbmann's Self-Raising Buckwheat.

SCALLOPED OYSTERS.

To a dish holding one quart of oysters first put in a layer of fine light bread crumbs, then a layer of oysters, butter, a very little nutmeg, and pepper, and salt, then bread, until the dish is filled; put cracker crumbs on top, add one cup of water.

MRS. J. A. PAIGE.

LITTLE PIGS IN BLANKETS.

Eighteen large oysters, eighteen slices of boneless breakfast bacon. Get the bacon where they use a machine for cutting it, and have it cut as thin as a shaving. Wrap each oyster in a slice of bacon, and fasten with a toothpick. Have the pan hot, put in as many "little pigs" as will lie flat on the bottom. Turn constantly with a fork until brown on both sides. Serve hot on toast.

MARIA PARLOA.

OYSTER PATTIES.

Make rich pie crust, cover outside of small patty tins with it, set bottom up in large pan and bake. Baking them this way keeps the patties in better shape. To fill one dozen shells, take one quart of oysters and cook in as little water as possible; add to oysters, one pint of cream, butter size of an egg, two tablespoonfuls of flour, salt and pepper to taste. Fill shells with oysters while hot and serve at once. Shells can be made the day before.

MISS SADIE GOE.

The Coin Baking Powder is the Best.

Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, Esq., *Oshkosh, Wis.*

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.
G. M. STEELE.

PASTRY AND PIES.

Who is the first pastry cook spoken of in the bible? Paul, when he went to Philippi.

PASTE FOR ONE PIE.

One heaping cup of flour.

One saltspoonful of Coin Baking Powder.

One saltspoonful of salt.

One-third cup of lard.

Mix the salt and the baking powder with the flour, then rub in the lard; mix quite stiff with ice water, roll out about an inch thick, and spread over it one-fourth cup of butter; roll up, and put on ice for one hour before using.

MRS. PARLAN SEMPLE.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

PUFF PASTE.

One pound of butter, one pound of pastry flour, one scant teaspoonful of salt, one cup of ice water, one quart of flour, one pint of butter. Wash the butter till soft and waxy; divide into four parts, put each into a narrow piece, and wrap in a napkin, and place on ice. Mix the salt with the flour, then cut in quarter of the butter; chop together until well mixed, pour in the cup of ice water slowly, mix with knife, roll out about an inch thick. Roll out one quarter of the butter into a thin piece, place on paste, fold over, roll out again one quarter inch thick. Repeat the process with the remaining pieces of butter. The paste may be folded and rolled out two, three, or seven times. Should the paste become soft place on ice.

NICE WAYS OF USING PUFF PASTE.

Roll out a piece one-third of an inch thick, six by twelve inches square; wash over with egg and water, then sprinkle over thickly with cocoanut and sugar, or chopped nuts of any kind; roll up lengthwise and cut in slices, like jelly roll, and bake.

Another Way—Roll out, same as above, and cut

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Coin Flavoring Extracts are True Fruit Flavors.

three by four inches square, and roll around wooden pins one-half inch in diameter and five inches long; bake, and remove pins, and fill with whipped cream, or fresh orange, or any fruit crushed with sugar.

MRS. JOHN HIMEBAUGH.

CRUST FOR TWO PIES.

Three cups of flour.

One cup of lard.

One teaspoonful of Coin Baking Powder.

One teaspoonful of salt.

Three-fourths cup of ice water.

Sift the flour, baking powder, and salt into a mixing bowl, mix well with a knife; do not use the hands, as that warms the lard and makes the crust dark; mix with cold water, and as little water as possible—three-fourths of a cup should be enough. Roll and handle as little as possible, as one great secret in having flakey crust is in keeping it cool. A good way is to mix it and set in the ice chest while preparing the filling. If a very rich crust is wished roll and spread with butter and a sprinkling of flour; repeat again, and the result will be rich, light, and flakey.

MRS. L. H. KIMBALL,

Neenah.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

PIE CRUST.

One teacup of flour.

One-fourth teaspoonful of salt.

Rub butter size of an egg and lard size of an egg into the flour, not very fine; add one tablespoonful of cold water, and mix with a knife.

MRS. HELEN J. LOPER.

APPLE MERINGUE PIE.

Stew and sweeten ripe juicy apples when you have pared and sliced them. Mash smooth, and season with nutmeg and a few drops of the juice of a lemon; whip till cold. Fill your crust, and bake till just done. Spread over the apple a thick meringue, made by whipping to a stiff froth the whites of three eggs for each pie, sweetening with a tablespoonful of powdered sugar for each egg. Flavor this with rose water or vanilla; beat this till it will stand alone, and cover the pie three-quarters of an inch thick. Set back in the oven till the meringue is well "set;" should it color too darkly sift powdered sugar over it when cold. Eat cold. They are very fine. Peach pies are even more delicious made in this manner.

MRS. C. B. WASHBURN.

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Coin Flavoring Extracts are True Fruit Flavors.

BUTTER PIE.

Two-thirds cup of sugar, one cup of milk, butter size of an egg, three tablespoonfuls of crushed crackers or flour. Bake with two crusts.

MRS. JOHN NEVILLE.

BUTTER PIE.

Cover pie plate with crust, stir together; butter size of an egg, two-thirds cup of sugar, one cup of sweet cream or milk, one tablespoonful of powdered crackers or flour. Bake.

MRS. C. H. MORGAN,
Lamar, Mo.

CREAM PIE.

Whites of three eggs, beat in a bowl, but not stiff, four tablespoonfuls of sugar, one cup of thin cream (sweet), one-half cup of sweet milk, season. Bake same as custard pie. Good.

MRS. HULL,
Butte des Morts, Wis.

CREAM PIE.

Four eggs, three pints of milk and cream (half and half), three heaping tablespoonfuls of corn-starch, six tablespoonfuls of sugar, pinch of salt, flavor to taste. Make a nice pie crust, put in tin, prick so it will not blister. This quantity makes two pies.

MRS. WALTER RICH.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

CREAM PIE.

One cup of milk, yolks of two eggs, two tablespoonfuls of sugar, one tablespoonful of flour. flavor with lemon. Scald milk and thicken with flour, sugar and egg; bake crust first, then put in filling. Make frosting of whites of two eggs and two tablespoonfuls of sugar, and brown in oven.

MISS HAY.

COCOANUT PIE.

Two cups of milk, one-half cup of sugar two tablespoonfuls of cornstarch, yolks of three eggs, one-half cocoanut grated; stir cornstarch in boiling milk, then sugar and egg; add cocoanut, saving out some for top of pie. Make frosting of whites of egg and sugar, sprinkling cocoanut on top. Bake crust first, then put in filling.

MISS MARY HICKS.

COCOANUT PIE.

Whites of four eggs, one cup of sugar, two teaspoonfuls of butter, one-half of a fresh grated cocoanut, one-half cup of sweet milk. Beat the eggs very light, cream the butter and sugar add the milk and cocoanut. Put all into the crust and bake as you would a cream pie.

MRS. J. A. ADAMS.

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CHOCOLATE PIE.

One cup of sugar, one cup of sweet milk, two and one-half tablespoonfuls of flour, one egg well beaten, two tablespoonfuls of bakers chocolate, grated, a small lump of butter, a little vanilla. Let milk and sugar come to a boil, then add flour, mixed with a little of the milk, the egg, chocolate, butter and vanilla last. Bake the crust and fill with the mixture; frost with the whites of two eggs and brown in the oven.

MRS. W. A. FOOTE.

MOCK CHERRY PIE.

One cup of cranberries, split, one cup of sugar, one-half cup of water, one tablespoonful of flour; stir the sugar and flour together, then add the water and cranberries. Bake with two crusts.

MRS. N. SAGE.

LEMON PIE.

One lemon, juice and rind, one cup of sugar, yolks of two eggs, one cup of water, one tablespoonful of cornstarch, piece of butter size of hickorynut. Cook in double boiler until thick, pour into pastry previously baked, cover with beaten whites of the two eggs, brown in oven, and serve *very cold*.

MRS. M. L. HICKS,
Shawano.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

GOOSEBERRY PIE.

Line a pie tin with crust, build up same as for lemon pie, pick with fork to prevent it raising from the tin, and bake. Pick over about one pint of gooseberries, add enough water to cook them without burning; when nearly done add sugar to taste, and a little nutmeg if you like it. When cold fill the crust with the mixture, beat the whites of one large or two small eggs, sweeten, flavor with lemon, and put over berries. Place in oven a few minutes to slightly brown. Red raspberries may be used in place of gooseberries.

MRS. M. H. EATON.

LEMON PIE.

Three eggs, one cup of sugar, one lemon, rind and juice, one tablespoonful of cornstarch, one cup of hot water. Mix the cornstarch with a little cold water first, then pour the hot water on it. Beat the yolks, sugar, and lemon together, and add to the starch. Place in the crust and bake. Beat the whites to a stiff froth, add a little sugar, spread on the top, and brown slightly in the oven.

B.

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LEMON PIE.

One lemon, juice and grated rind, one cup of sugar, three cups of water, butter size of walnut. Mix, and bring to a boil, and thicken with three teaspoonfuls of cornstarch and the beaten yolks of three eggs. Have two deep tins lined with puff paste, and baked. Fill with the mixture, make frosting of the whites of the eggs, cover the top, and brown slightly.

MRS. B. W. EATON.

LEMON PIE.

One and one-half tablespoonfuls of cornstarch, seven tablespoonfuls of sugar, four eggs, two lemons, one and one-half cup of boiling water. Grate the rind of the lemons, add the boiling water, sugar and cornstarch dissolved in one-fourth cup of cold water. Put all in a dish and cook in a double boiler, stirring often till it thickens; then add the well beaten yolks of four eggs; stir rapidly for one minute, cool before putting in the crust. Bake with one crust, and when cool, put over the top, meringue made of the whites of four eggs, with a little sugar; put in oven to brown.

MRS. PARLAN SEMPLÉ.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

LEMON PIE.

Two lemons, rind and juice, six eggs beaten separately, one and one-half cups of sweet milk, two cups of sugar, butter size of an egg. Mix the whites of the eggs with the milk and butter. yolks with the sugar and lemon juice and rind. Mix all together, and bake with two crusts. This makes two pies.

MRS. M. H. EATON.

LEMON PIE FILLING.

One lemon, grated rind and juice, one cup of sugar, two eggs, yolks, one cup of cold water, one tablespoonful of cornstarch, or two tablespoonfuls of flour. Bake crust first.

JENNIE WRIGHT.

LEMON SHORT CAKE.

Make short cake as usual. Take juice and rind of two lemons, two eggs, well beaten, one cup of sugar. Cook over water until done; put in short cake, serve with whipped cream.

MISS MARY HICKS.

PLAIN MINCE MEAT. (GOOD.)

Three pounds of beef, three pounds of pork steak, boil till tender, putting beef on one-half hour first; one quart of vinegar, one pint of water or cider, five pounds of sugar, one tablespoonful of

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salt; let boil and skim, then add six pounds of sour apples, chopped and cook till tender; chop meat while apples are cooking, put into pot and stir constantly until nicely cooked; put into stone jar, add raisins and currants as liked and stir until cool. Set it away and next day add one-fourth pound of cinnamon, one ounce of cloves, one-half cup of allspice; stir thoroughly. If not moist enough, when making pies add a little vinegar and water sweetened, also a little butter.

MRS. SCHOOLEY,
Shawano.

MINCE MEAT. (EXTRA GOOD.)

Two pounds of beef, one and one-half pounds of suet, four pounds of apples, one and one-half pounds of raisins, one and one-half pound of dried currants, three pounds of sugar, one pound of citron, two lemons, one orange, one-half ounce of cinnamon, one-eighth ounce of cloves, one-eighth ounce of allspice, two nutmegs, one pint of Maderia wine, one-half pint of brandy, one-half cup of quince preserves, one-half cup of strawberry jam, one-half pound of sweet almonds, blanched and chopped, salt, small one-half teaspoonful of extract of bitter almonds. Not to be cooked.

MISS SADIE GOE.

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MINCE MEAT.

One cup of boiled beef, three cups of apples, one and one-half cups of chopped raisins, one-half cup of whole raisins, one and one-half cups of currants, one and one-half cups of brown sugar, one cup of molasses, one cup of meat liquor, one cup of vinegar, one-half teaspoonful of black pepper, two teaspoonfuls of salt, two teaspoonfuls of cinnamon, one-half teaspoonful each of mace, cloves, allspice, three teaspoonfuls of rose water, one and one-half cups of suet, two ounces of candied orange peel, two ounces of candied lemon peel, three ounces of citron, two cups of jelly, one cup of raspberries, one cup of peach juice, one cup of California brandy, one tablespoonful of butter. Cook one-half hour. Add brandy last.

MISS MARY HICKS.

MINCE MEAT.

One bowl of meat, three bowls of apples, one bowl of suet or butter, one-half bowl of molasses, one-half bowl of sugar, three teaspoonfuls of salt, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one nutmeg, cider to taste, one bowl of stoned raisins.

MRS. JOHN S. HOLMES.

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MOCK MINCE PIE.

Three milk crackers rolled fine, one-half cup of vinegar, one cup of molasses, one-half cup of butter, one cup of sugar, one cup of boiling water, one-half pound of raisins, two eggs beaten, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of nutmeg. Makes three pies.

MISS MARY HICKS.

MOCK MINCE PIE.

One cup of molasses, one cup of sugar, one cup of raisins chopped, one-half cup of butter, one-half cup of vinegar, two cups of water, one tablespoonful of cinnamon, one-half tablespoonful of cloves, one-half tablespoonful of allspice, one nutmeg, one cup of crackers rolled fine. Very nice.

MRS. G. W. WASHBURN.

ORANGE PIE.

Juice and grated rind of one orange, very little lemon juice, one small cup of sugar, three eggs, one tablespoonful of cornstarch, one cup of milk. Reserve the white of one egg and a little sugar to spread on top.

MRS. MURDOCK,
Shawano.

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Try 'Dicbmann's Self-Raising' Buckwheat.

ORANGE PIE.

One orange, grated rind and juice, one cup of sugar, three eggs, two tablespoonfuls of flour, enough milk for one pie. Mix flour with sugar, add rind and juice, one whole egg, and the three yolks. Bake in rich paste long enough to set the custard, then frost with the whites of two eggs.

MRS. W. E. KEESE.

PINEAPPLE PIE.

One-half can of grated pineapple, four eggs, one cup of sugar, piece of butter size of a nut, one cup of rich cream. Bake in one crust, and bake the crust first a little.

MRS. G. M. STEELE.

PUMPKIN PIE.

One cup of pumpkin, after sifting, one-half cup of sugar, one small teaspoonful of salt, one large teaspoonful of cinnamon, one teaspoonful of ginger, two eggs, well beaten. Put pumpkin, sugar and spices together, then add eggs and good milk enough for one common sized pie. It is very nice to add a cup of molasses to your pumpkin when it is almost cooked down dry enough.

W. T.

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PUMPKIN PIES.

For three pies. Three cups of dry stewed pumpkin, one and one-half cup of sugar, seven cups of milk, a little molasses, two eggs, cinnamon and ginger to taste.

MRS. HARLOW.

SQUASH PIE.

Take one cup of cooked squash, put through the cullender, add to it the grated rind and juice of one-half lemon; then add, one tablespoonful of butter, one well beaten egg, one cup of rich milk, sugar and salt to taste.

MISS CARRIE JANNUSH.

WASHINGTON PIE.

One cup of sugar, one-half cup of butter, two eggs three-fourths cup of sweet milk, two cups of flour, two teaspoonfuls of Coin Baking Powder and flavoring.

Custard—Two eggs, two heaping tablespoonfuls of cornstarch, dissolved in a little milk, sugar to taste; heat one pint of milk and add the above and boil; when cold flavor. Cut the cake and spread between.

MRS. JOS. GRAY,
Chicago.

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WASHINGTON PIE.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, three eggs, one and one-half cups of flour, one heaping teaspoonful of baking powder. Bake in jelly tins; this will make two pies. Split open and spread with raspberry or strawberry jam; sprinkle top with sugar. If only one is required for a meal, the other (without jam) will keep several days.

MISS SADIE GOE.

CREAM PUFFS.

One and one-half cups of flour, two-thirds cup butter, one-half cup of boiling water. Boil water and butter together, then, while boiling, stir in the flour. Let this cool thoroughly, then add five well beaten eggs; this should be well mixed. Drop on greased papered tins and bake half an hour in not too quick an oven. Fill, when cold, with whipped cream, sweetened and flavored to suit the taste.

MRS. G. W. WASHBURN.

PEACH COBBLER.

Fill a pie tin with whole pared peaches, spread sugar to taste over them and cover with rich crust.

MRS. C. D. CLEVELAND.

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RED RASPBERRY SHORT CAKE.

Beat until light two eggs; one heaping tablespoonful of sugar, one cup of milk, two cups of flour, heaping, two teaspoonfuls of Coin Baking Powder, butter the size of an egg, melted and added the last thing. Bake in a square tin.

Filling—One cup of sugar, one-half cup of butter (small), one pint of good red raspberries; cream the butter and sugar and stir into it the raspberries and whip light. When the cake is done, split it and fill with the dressing. Serve hot.

MRS. N. SAGE.

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MEMORANDA.

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T. P. RUSSELL.
G. M. STEELE.

PUDDINGS AND SAUCES.

"The proof of the pudding is in the eating."

CHOCOLATE PUDDING.

One quart of milk.

Three tablespoonfuls of grated chocolate.

Three tablespoonfuls of cornstarch.

Sugar and salt to taste.

Sweeten the milk, and let come to a boil, add chocolate and cornstarch mixed with a little water. Boil five minutes. Serve with white sauce or whipped cream.

MRS. RUTH A. PAIGE.

The Coin Baking Powder is the Best.

Try 'Dickmann's Self-Raising Buckwheat.

BLACKBERRY PUDDING.

One quart of blackberries.

One pint of boiling water.

One-half pint of sugar.

One-half pint of white flour.

Cook a few minutes, then stir in the flour made smooth in a little cold water, and boil again a few moments. Serve either cold or warm, with cream. This makes a delicious dish for breakfast.

MRS. VAN LIEW.

CARAMEL CUSTARD.

One-half cup of sugar.

Two tablespoonfuls of water.

One quart of milk.

Six eggs.

One-half teaspoonful of salt.

One teaspoonful of vanilla.

Put sugar in an omelet pan, and stir until it melts and is a light brown; add the water, and stir into the warm milk, beat the eggs slightly, add salt and vanilla, and stir into part of milk, strain into remainder of milk, and pour into buttered two-quart mould; set it in a pan of warm water, and bake thirty to forty minutes, or until firm. Cut down with knife, and if it comes out

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clean it is done. When cold whip one cup of thick cream, and spread on top. To be eaten with caramel sauce.

MRS. WEED.

BROWN BETTY'S PUDDING.

Six apples chopped fine; sprinkle layer of apples in pudding dish, then sugar, then bread crumbs, and a few bits of butter, alternately, till dish is full. Sprinkle top with cinnamon, bake slowly two hours covered with plate; remove plate, and bake one-half hour to brown. Serve with sugar and cream.

MRS. C. L. PERRY,
Milwaukee.

COCOANUT PUDDING.

Melt over the fire butter the size of an egg with a cup of sugar and a tablespoonful of water. Pour them into a cold dish when they have boiled a couple of minutes. When perfectly cold add to them one-half of a cocoanut grated, the juice and grated rind of half a lemon, and the yolks of four eggs beaten very light; add the whites beaten to a stiff froth the last thing. Bake in paper cases immediately. Serve cold. This amount will fill six or eight cases.

MRS. W. A. CLARK,
Appleton, Wis.

Dickmann's Spices are Strictly Pure.

Try 'Dichmann's Self-Raising Buckwheat.

CHOCOLATE PUDDING.

One quart of sweet milk, one cup of grated chocolate, one cup of sugar, five eggs, one teaspoonful of vanilla. Scald the milk and chocolate together; when cool add the yolks of the eggs. Bake thirty minutes. Beat the whites of the eggs to a stiff froth, add four tablespoonfuls of fine sugar. Spread frosting over the top, and return to the oven to brown.

ALICE M. D.

LEMON CREAM PUDDING.

Beat the yolks of five eggs with four tablespoonfuls of sugar, add juice and grated rind of one large lemon, two tablespoonfuls of hot water; simmer until it thickens, remove from the fire, and stir in the whites of the five eggs beaten stiff with two tablespoonfuls of sugar. Eat cold.

MISS EMMA KIMBERLY,

Neenah.

CRANBERRY PUDDING.

One cup of sugar, one cup of milk, two good cups of flour, two cups of cranberries, three tablespoonfuls of butter, two teaspoonfuls of Coin Baking Powder. Bake one-half hour. Eat with whipped cream, or any sauce you prefer.

MRS. O. D. PECK.

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GRAHAM PUDDING.

One and one-half cups of graham flour, one-half cup of molasses, one-fourth cup of butter, one-half cup of sweet milk, one teaspoonful of soda, one-half cup of raisins chopped fine, one-half cup of currants if you choose ; one egg; salt and spice to suit the taste. Steam two hours. Sauce to suit.

ELLA AUSTIN.

OLD FASHIONED INDIAN PUDDING.

One quart of sweet milk, one ounce of butter, four well beaten eggs, one teacup of cornmeal, one-half pound of raisins, one-fourth pound of sugar, a pinch of salt, one teaspoonful of cinnamon. Scald the milk, and when boiling hot, stir in meal; let it cool, then stir in the rest of the ingredients. Bake an hour and a half. Serve with sauce.

GRANDMA.

MITCHELL PUDDING.

One cup of raisins, one cup of chopped suet, one cup of molasses, one cup of sour milk, one teaspoonful of soda, one-half teaspoonful of salt, flour enough to make a stiff batter. Steam three hours. Serve hot with sauce.

MRS. HEATH.

Dickmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

COCOANUT PUDDING.

One-half pound of grated cocoanut, one-half cup of finely crumbled sponge cake, one-half cup of butter, one cup of sugar, one cup of rich milk or cream, six eggs beaten very light, one teaspoonful of vanilla. Bake three-quarters of an hour. Cover the top with the whites of three eggs.

MRS. J. M. DUTTON,
Milwaukee.

FRUIT PUDDING.

Four oranges, six bananas, one can of grated pineapple, two-thirds box of gelatine, one cup of water. Dissolve gelatine in water, peel and slice oranges and bananas, add pineapple; mix all together, and sweeten to taste. Put in mould to harden. Slice off, and serve with whipped cream sweetened and flavored with vanilla. This is a good emergency dish, as it can be kept on ice for some time.

MRS. E. W. VIAL.

FIG PUDDING.

One pint of figs, one cup of molasses, one cup of milk, one cup of chopped suet, one scant cup of flour, one teaspoonful of cinnamon, one teaspoonful of soda, one-fourth teaspoonful of salt,

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one-half teaspoonful of nutmeg. Mix together the molasses, suet, spice, and the figs cut fine; dissolve the soda in a tablespoonful of hot water, and mix with the milk; add the rest of the ingredients, turn into a buttered mould, and steam five hours. Serve hot with sauce.

ALICE M. DUTTON,
Milwaukee.

NORWEGIAN PUDDING.

Three-fourths cup of butter, well creamed, three-fourths cup of rice flour, one-third cup of pastry flour, three-fourths cup of sugar, one-half teaspoonful of Coin Baking Powder, one saltspoonful of cinnamon, two eggs, well beaten. Beat four minutes, and bake in cups forty-five minutes in a moderate oven. Serve hot with almond sauce.

MRS. H. B. SCHOOLEY,
Shawano Wis.

ORANGE PUDDING.

Slice three or four oranges, cover over with one cup of sugar and let stand.

Custard—One pint of milk, nearly boiling, yolks of three eggs, beaten with a little sugar, two tablespoonfuls of cornstarch, pour over oranges and let stand until cool. Beat whites of egg and add powdered sugar as for frosting. Pour over oranges.

MRS. R. HACKETT.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

QUICK PUFF PUDDING.

One pint of sifted flour, two teaspoonfuls of Coin Baking Powder, pinch of salt, and milk enough to make a thin batter. Put a spoonful of batter, then one of berries, and another of batter into well greased cups. Steam twenty minutes.

Sauce for above—Two eggs, one-half cup of butter, one cup of sugar beaten thoroughly; pour into one cup of boiling milk, and stir until smooth; add one cup of berries.

MRS. J. SPALDING.

PARSON'S PUDDING.

Three cups of flour, one cup of molasses, one cup of water, one-half cup of butter, one teaspoonful of soda. Steam three hours.

Sauce for Parson's Pudding—One cup of butter, two cups of sugar, three eggs. Rub butter, sugar, and yolks of eggs to a cream, and just as brought to the table stir in two teaspoonfuls of boiling water.

MRS. W. H. HUNTINGTON.

HALF-PAY PUDDING.

One-fourth pound each of suet, flour, raisins, currants, and bread crumbs; a little spice. Mix well together, and boil in bag for four hours. Will keep like plum pudding.

MISS AGNES BRITTIN.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

OLD ENGLISH PLUM PUDDING.

One pound of suet chopped fine, three-fourths pound of bread crumbs, one pound each of sugar, flour—scant, raisins—stoned, currants, candied lemon or orange and citron mixed, one quart of milk, six eggs. Use dry bread, and rub through a cullender; weigh after it is rubbed through. Mix suet, bread, and sugar, add flour, fruit, and peel. Beat the eggs, and mix with milk, and add last. Fill several basins, and steam or boil ten hours, or more. This will keep a great length of time.

MRS. G. S. LUSCHER.

PUFF PUDDING.

Stir one pint of flour, two teaspoonfuls of Coin Baking Powder, and a little salt into milk enough to make a soft batter. Steam in greased cups, put in a spoonful of butter and one of fruit until the cup is about half full. Steam twenty minutes. Eat with sugar and cream, or sauce. Two eggs, one-half cup of butter, one cup of sugar beaten with one cup of boiling milk and one cup of berries.

MRS. E. J. DEAN,
Seymour.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

ENGLISH PLUM PUDDING.

To three-fourths pound of flour add three-fourths pound of raisins, weighed after they are stoned; one-half pound of suet or marrow cut small, one pint of milk, two eggs, three teaspoonfuls of moist sugar, and a little salt. Boil five hours.

MRS. BRAMLEY.

PUFF PUDDING.

Eight eggs, one pint of flour, one quart of milk, one teaspoonful of soda. Beat the yolks of the eggs with one pint of the flour and one pint of the milk; then add the eggs beaten to a stiff froth, and the rest of the flour. Bake one hour. Make a sauce of butter and sugar beaten together.

MRS. J. WALKER.

PRUNE PUDDING.

Whites of three eggs, three tablespoonfuls of sugar, one-half cup of stewed prunes; beat eggs to a stiff froth, add sugar, then prunes, chopped very fine. Put in baking dish and brown slightly. For sauce make a custard of the yolks of three eggs and one whole egg, one pint of milk, sweeten, and flavor to taste. Eat cold.

MRS. M. B. PARKINSON.

Brooklyn.

Dichmann's Spices are Strictly Pure.

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PEACH PUDDING.

Make a dough like baking powder biscuit, slice peaches in the bottom of a pudding dish and put the dough over the top and steam two hours; eat hot with rich sauce. Almost any other fruit can be used in the same way, either canned or fresh.

HATTIE V. STILSON.

BOILED RICE PUDDING.

One cup of cold boiled rice, one cup of sugar, four eggs, one-fourth cup of butter, creamed, one-half teaspoonful of lemon extract, add a pinch of salt and one of soda; beat all together for five minutes, except the extract of lemon, add it last. Boil in pudding mould for two hours. Serve with sauce.

J. M. H.

SUET PUDDING.

One cup each of suet, molasses, milk, and raisins, three and one-half cups of flour, one egg, one dessertspoonful of cloves, one tablespoonful of cinnamon, one nutmeg, one teaspoonful of soda dissolved in milk, a little salt. Steam three hours. Eat with whipped cream, or any sauce you prefer. Excellent.

MRS. O. D. PECK.

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Try 'Dickmann's Self-Raising Buckwheat.

RICE SOUFFLE.

Cook one-half cup of rice in one quart of boiling salted water, fifteen or twenty minutes; drain. Put the rice in double boiler, with one pint of milk, cook ten minutes; add the yolks of from four to six eggs, beaten with four to six tablespoonfuls of powdered sugar, and one tablespoonful of butter. Cook five minutes and set away to cool; add one-half teaspoonful of vanilla. Half an hour before serving, beat the whites of egg stiff and cut them lightly into the cooked mixture. Bake in well buttered pudding dish one-half hour; serve immediately with creamy sauce.

MRS. J. J. SPRAGUE.

BLACK PUDDING.

Six eggs, one cup of molasses, one cup of sugar, one cup of sweet milk, one cup of butter, one and one-half cups of flour, one teaspoonful of soda, one teaspoonful of cloves. Steam one hour.

Sauce—One egg, one cup of sugar, beat together; one heaping teaspoonful of cornstarch wet with cold water; then pour boiling water on starch to make a cup full, and pour on egg and sugar. Flavor to taste.

MRS. G. H. GILE.

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RACHEL PUDDING.

One quart of bread crumbs, one quart of apples, cut fine, one-half cup of chopped suet, one cup of currants, two lemons, four eggs, three tablespoonfuls of flour. Steam three hours and serve with rich sauce.

J. M. H.

SNOW PUDDING.

Whites of four eggs whipped to a stiff froth, three tablespoonfuls of cornstarch wet in a little water, one and one-half pints of boiling water; pour on cornstarch, salt. Steam fifteen minutes.

Sauce for same—Yolks of four eggs, one-half cup of sugar, a little butter, one cup of sweet milk. Boil a few minutes. Flavoring, your choice.

MRS. E. KELLETT.

SNOW PUDDING.

Juice of three lemons, one pint of sugar, one-fourth box of gelatine soaked, add one pint of boiling water. Strain, put in dish to form. Make a custard of one pint of milk, one-fourth box of gelatine boiled together; then beat up the yolks of four eggs with one cup of sugar, and add to milk; put in dish, and stir until almost cold; add one pint of cream; strain. Pour this custard over the jelly; put on top whipped cream, or the whites of four eggs.

DELIA,

Island Park.

Dickmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

SPONGE PUDDING.

One-half cup of butter, one-half cup of sugar, one-half cup of flour, one pint of milk, five eggs. Boil the milk, sift in the sugar and flour, and let scald; remove from fire, and add butter; when cool add the eggs, thoroughly beaten, whites last. Bake three-quarters of an hour in a pan of water. To be eaten hot with sauce, as given below.

Creamy Sauce—One-half pound of brown sugar, one-fourth pound of butter, four tablespoonfuls of rich cream, juice and rind of one lemon. Beat well, place on teakettle until well melted.

M. WASHBURN.

SPONGE PUDDING.

One-fourth cup of sugar, one-half cup of flour, one pint of milk, boiled, one-fourth cup of butter, yolks of five eggs, whites of five eggs. Mix sugar and flour wet with a little cold milk and stir into the boiling milk, cook until it thickens and is smooth; add the butter and when well mixed stir it into the well beaten yolks of the eggs, then add the whites beaten stiff; bake in cups or in a shallow dish in a hot oven; place the dish in a pan of hot water while in the oven. Serve with creamy sauce.

MRS. FRANCIS GILLINGHAM.

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STEAM PUDDING.

One egg whipped very light, one pinch of salt, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one-half cup of sweet milk, one-half cup of molasses, one-half teaspoonful of soda in molasses, one cup of flour. Mix well, and steam two hours. Fruit may be added.

MRS. J. H. CLEMENT,
Milwaukee.

APPLE SNOW.

Six medium sized tart apples, whites of two eggs. Core and bake apples, remove pulp and add to it the whites of eggs; sweeten to taste and beat well from twenty to thirty minutes. Serve with whipped cream.

MRS. WINFIELD SCOTT.

TAPIOCA PUDDING.

One cup of tapioca, soaked overnight, one pint of milk, one cup of sugar, two eggs, butter size of a walnut. Heat the milk, stir in the tapioca and the beaten yolks, also the sugar and butter, pour into the dish in which it is to bake and core and quarter or slice apples on top and bake; when done, remove from oven and spread on top the beaten whites; set in oven a few minutes to color. Serve with cream.

MRS. RUTH A. PAIGE.

The Coin Baking Powder is the Best.

Try 'Dickmann's Self-Raising Buckwheat.

ESCALLOPED APPLES.

Butter pudding dish, put in a layer of soft bread crumbs, then layer of sliced apples, sprinkle with cinnamon, sugar and small pieces of butter; fill the dish in this way. Have a thick layer of crumbs on top, add one-half cup of cold water, cover to prevent burning; bake one hour in a moderate oven. Serve with sugar and cream or whipped cream.

MISS JOSIE FITZGERALD.

WINE PUDDING.

Yolks of five eggs and five ounces of sugar, stir together one-half hour; one cup of white wine, one-half ounce of gelatine soaked in a little water, one-half lemon peel grated. Stir all together, and cook. Just before it boils add the gelatine, stir till cool, then add the whites of eggs well beaten. Cool in a mould.

MISS BERTHA STAUDENRAUS.

BAKED APPLES.

Peel the apples, and scoop out the upper half of the cores to make cavities, and then fill with sugar, butter, cinnamon, and broken walnut meats. Put them in an earthen dish with a cup of cold water, sprinkling them with sugar, and bake for twenty-five minutes.

EUGENIA MURDOCK.

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ALMOND SAUCE (FOR NORWEGIAN PUDDING.)

Blanch and pound two ounces of sweet almonds, cook them in double boiler fifteen minutes with one cup of rich milk, add one tablespoonful of flour wet with cold milk, cook two minutes, add yolk of one egg beaten with two tablespoonfuls of sugar, cook two minutes.

MRS. SCHOOLEY,
Shawano, Wis.

CARAMEL SAUCE.

Put one-half cup of sugar in an omelet pan, and stir over the fire until melted and is a light brown, add one-half cup of boiling water, and simmer ten minutes.

MRS. J. H. WEED.

SAUCE FOR GRAHAM PUDDING.

One cup of sugar, one-third cup of butter creamed, one egg well beaten, one-half cup of boiling water. Stir well before serving.

MARY WASHBURN.

PUDDING SAUCE.

One cup of sugar, one egg, four tablespoonfuls of boiling milk, one glass of wine. Beat the sugar and egg together until it is white and very creamy; pour the boiling milk on this, stirring all the time; add the wine and serve.

ELLA AUSTIN.

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Try 'Dicbmann's Self-Raising Buckwheat.

PUDDING SAUCE.

One cup of granulated sugar, one-half cup of flour, the yolks of two eggs, a piece of butter the size of an egg. Beat the butter, sugar and flour together, add the well beaten yolks of the two eggs, and pour boiling water over the whole, stirring rapidly and thoroughly, until perfectly smooth; then add the well beaten whites of the eggs. Flavor with vanilla. Wine can be substituted for vanilla, if desired.

MRS. G. W. BURNELL.

VANILLA SAUCE.

One pint of milk, two eggs, yolks only, a little sugar and vanilla. Boil milk, sugar and vanilla, stir in yolks of the eggs. Serve cold.

MRS. JOSEPH STAUDENRAUS.

WHITE SAUCE.

Whites of two eggs, one and one-half cups of sugar, juice of one lemon, one cup of boiling milk. Beat the whites of the eggs slightly, add sugar, and beat well, add milk (boiling), and lastly the lemon juice. Serve at once, if possible.

MRS. M. H. EATON.

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MEMORANDA.

The Coin Baking Powder is the Best.

Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, ESQ., Oshkosh, Wis.

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,

WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.
G. M. STEELE.

PICKLES.

“Don't hit that jar of cucumbers,
Standing on the broad stair;
They have not waked from their slumbers
Since they stood there.”

J. G. Holland.

PICKLED PEACHES.

Seven pounds of fruit, four pounds of sugar, one quart of vinegar, two cloves in each peach, one teaspoonful of cloves and cinnamon in bag. Scald sugar and vinegar and pour over the peaches.

MRS. HINMAN.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

GREEN TOMATO SOY.

Two gallons of green tomatoes sliced without peeling.

Twelve good-sized onions sliced.

Two quarts of vinegar.

One quart of sugar.

Two tablespoonfuls each of salt, black pepper, and ground mustard.

One tablespoonful of allspice.

One tablespoonful of cloves.

Mix all together, and stew until tender, stirring often. Put up in small glass jars.

MRS. SCHOOLEY,
Shawano, Wis.

INDIAN PICKLES.

One gallon of vinegar.

One-fourth pound of ginger root put in bag and bruised.

One-half ounce of cloves.

One-fourth ounce of chillies.

Two ounces of black pepper.

Two ounces of allspice.

Two ounces of salt.

Two ounces of garlic.

Two onions bruised.

Boil the above one-half hour, then mix one-

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half pound of mustard and one-fourth pound of tumeric with a little cold vinegar, add to above, and boil one-half hour more. Make this early in the summer, put in deep jar, and add in their season: onions, cauliflower, small cucumbers, beans, etc. They must be uncooked and perfectly dry when put in.

MISS AGNES BRITTIN.

CUCUMBER PICKLES.

For one thousand pickles.

One-half pound of grated horseradish.

One pound of white mustard seed.

One-half pound of black mustard seed.

One ounce each of mace, cloves, nutmeg, allspice and ground pepper.

Two ounces of tumeric.

One-half cup of ground mustard.

Two tablespoonfuls of celery seed.

One-fourth pound of ground ginger.

A little garlic.

Two pounds of brown sugar.

Two gallons of vinegar.

Prepare pickles as usual; pour mixture over them boiling hot.

MRS. R. C. BROWN.

Dickmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

CUCUMBER PICKLES.

For six hundred pickles make a strong brine, and pour over, and let stand forty-eight hours, after which take cucumbers out, and wipe black specks off; then take a sufficient quantity of vinegar to cover them, adding a small piece of alum; put cucumbers and vinegar into a kettle, and heat them slowly, but do not let them boil, turning them from bottom several times, then put into jar, and let stand twenty-four hours; then take three gallons of fresh vinegar, or enough to cover them, three pints of brown sugar, three gills of mustard seed, a large handful of cinnamon and cloves each, one tablespoonful of celery seed, and a few pieces of ginger root, piece of alum size of walnut. Put all these spices into muslin bag, and put in vinegar in porcelain kettle, and scald; now drain off first vinegar, and put the last over pickles after it cools a little; when it gets cold add three green peppers sliced, a few green grapes, and some horseradish root.

MRS. W. COLVIN.

DILL PICKLES.

Cover the bottom of keg with a layer of grape leaves and a few cherry leaves, also a handful of

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dill, then a layer of good-sized cucumbers, then a layer of leaves and dill, and cucumbers, alternately. When filled make brine with two handfuls of salt to one pail of water and one-half cup of vinegar; lay a stone on top of pickles, cover tightly. Will be ready for use in about sixty days.

MRS. ELLEN CAMERON.

FRENCH PICKLES.

Take three quarts of green tomatoes (sliced) three quarts of green cucumbers, one of onions, and one good-sized cauliflower; two good handfuls of salt sprinkled over them. Let them stand twenty-four hours, then drain through a sieve. Put them in a porcelain kettle with one-half ounce each of celery seed, allspice, and black pepper, one teacup of mustard seed, one tablespoonful of tumeric, two tablespoonfuls of ground mustard, and one pound of brown sugar, vinegar to cover the whole; then cook from three to four hours, stirring constantly. Do not put in the sugar or fine mustard until the last half-hour, as it more easily scorches after those are added.

MRS. JOHN SHIELDS.

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Try Dichmann's Self-Raising Buckwheat.

MIXED PICKLES.

One pound of grated horseradish, two pounds of white mustard seed, one pound of black mustard seed, one-half pound of ground ginger, four pounds of brown sugar, two ounces each of mace, cloves, nutmeg, allspice, ground white pepper, and tumeric, one cup of ground mustard, two cups of celery seed, four leeks, four gallons of vinegar. Put all together in a large jar and add pickles from time to time, after first scalding in weak brine and letting stand over night. Good for all green pickles.

MRS. ROBERT McMILLEN.

MIXED PICKLES.

One-half peck of green tomatoes, one quart of sliced onions, one-half peck of cucumbers, pared and sliced, two heads of cauliflower, cut in small pieces. Put all in a jar, sprinkling salt between layers; leave till next day, then drain through a cullender. To one gallon of vinegar add, two pounds of brown sugar, two or three green peppers cut up, one-half cup of celery seed, one-half ounce of allspice and scald together. Put the pickles in a jar and stir in one cup of white mustard seed,

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one-half cup of grated horseradish. Pour the hot vinegar over the pickles and cover with horseradish leaves and a plate bottom side up. Tie up when cold.

MRS. ROBERT GRAHAM.

ONION PICKLES.

After peeling very small onions let them stand in strong brine four days, changing it twice. Heat new brine to a boil, throw onions in and boil three minutes; throw at once in cold water, leave them three or four hours; pack in small bottles with a few white peppers, fill with scalding vinegar, in which put a cup of sugar for each gallon. Cork while hot; ready for use in a month.

MRS. CHARLES H. COMSTOCK.

PEACH PICKLES.

Pare peaches, put in stone jar and pour over them boiling syrup made in the proportion of one quart of cider vinegar to three pints of sugar. Skim out peaches, each day boil the syrup and pour hot over them until they are the same color to the center. A few days before they are done, sprinkle through them stick cinnamon, whole cloves and white mustard seed. Scald syrup three or four times after adding spices.

MRS. R. P. FINNEY.

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Try 'Dickmann's Self-Raising Buckwheat.

RIPE TOMATOES.

Ripe tomatoes should be laid down carefully and each layer sprinkled with salt, and each alternate layer with such spices as are liked. When the crock is filled, cover with cold strong vinegar.

MRS. G. W. ROE.

SWEET GREEN TOMATO PICKLES.

One peck of green tomatoes and six large onions, sliced thin, sprinkle through them one cup of salt, let stand over night; in the morning drain, take two quarts of water and one quart of good cider vinegar; boil the tomatoes and onions in this fifteen minutes then drain through a cullendar. Take four quarts vinegar, two pounds of brown sugar, one-eighth pound of white mustard seed, one large spoonful of ground cloves, cinnamon and ginger, one teaspoonful of cayenne pepper; boil fifteen minutes and can hot.

MRS. GEORGE ATHEARN.

TOMATO PICKLES.

One-half bushel of green tomatoes, one-half peck of little silver onions, one pint of salt; slice, first a layer of tomatoes, onions, and salt, until all is used. Let stand over night, drain in

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the morning. Take four quarts of water and two quarts of vinegar, pour over pickles, and boil five minutes, drain again, and take six quarts of vinegar, four pounds of sugar, and add two red peppers chopped fine, cinnamon, cloves, allspice, and a few mustard seed; tie in a bag, and boil with vinegar and sugar. Then add pickles, and cook till clear.

MRS. FRANCES GILLINGHAM,
Neenah.

WEST INDIA PICKLES.

One peck of green tomatoes (sliced), one peck of small onions, four heads of cauliflower, one hundred small cucumbers, four bunches of celery cut small. All to be salted twenty-four hours, then drain well; wash off with vinegar, and squeeze. Add one handful of horseradish, one ounce each of cloves, pepper, cinnamon, and tumeric, one-half pound of sugar, one-half pound of mustard. Place in layers, cover with vinegar, and cook fifteen minutes.

MRS. WILLIAM KENNEDY.

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(246)

Chemical Laboratory Rush Medical College, Chicago.
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T. P. RUSSELL.
G. M. STEELE.

POULTRY AND GAME.

“When the pie was opened,
The birds began to sing;
Wasn't that a dainty dish,
To set before the King?”

STUFFING.

Grate bread.
Season with salt, pepper and a little sage.
Pour enough boiling water on one-half cup of butter to melt it.
Pour over bread crumbs.
Do not stir.
Handle as lightly as possible.

MRS. S. P. GARY.

Dickmann's Spices are Strictly Pure.

Try Dichmann's Self-Raising Buckwheat.

BROILED CHICKEN.

Cut up the chicken.

Wash in cold water and place in a dripping pan.
Sprinkle with salt and pepper.

Put in the oven for about an hour, keeping a slow fire.

Just before serving place in a gridiron over the coals and brown.

Then butter.

MRS. J. A. A.

BROWN FRICASSEE.

Put one-half cup of butter in a kettle.

Cut up chicken and pack in the kettle.

Cover closely and fry brown, turning often.

When cooked a light brown, turn in about one quart of water.

Cover and cook until tender.

Season, thicken gravey and serve.

Small pieces of pork, tried out and used with the butter, is an improvement.

MRS. E. W. VIALL.

CHICKEN CURRY.

Three thin slices of salt pork, cut in pieces, put in kettle and try out; a small onion, sliced thin, stirred in with pork. Boil three large chickens

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the day before, take from liquor; cut up and put in with fat; pour one can tomatoes on top of chicken; add one teaspoonful of curry powder and as much cayenne as you can put on a ten cent piece, a tablespoonful of liquor from chicken. Put on back of stove and let stew an hour. When ready to serve, pour on a cup of cream. Steam a cup of rice and serve hot with chicken.

MRS. JAMES P. GOULD.

JELLIED CHICKEN.

Dissolve one ounce of gelatine in one pint of water, add one pint of chicken broth or bullion, season well and strain. Put a cooked chicken, freed from bones, into a mould and press down; pour the liquor over it completely saturating the chicken. Put a weight on top and let cool. Serve with sliced lemon.

MRS. FRANK AUSTIN,
West Superior.

BREAD SAUCE FOR CHICKEN.

Two ounces of fine bread crumbs put into a stew pan, with one onion, pepper and salt to taste, one-half pint of milk, one tablespoonful of butter. Cook until thick, take out onion and serve.

MISS AGNES BRITTIN.

The Coin Baking Powder is the Best.

Try Dickmann's Self-Raising Buckwheat.

SCALLOPED CHICKEN.

Take equal parts of cold chicken and boiled rice, put in layers in an earthen dish, with each layer spread with tomato sauce; cover with buttered crumbs and bake about one-half hour.

Tomato Sauce—Cook one tablespoonful of butter and one heaping tablespoonful of flour in a granite sauce pan, until smooth; add one salt spoon of salt, one-half saltspoonful of pepper; cook one-half can of tomatoes and half an onion together, strain and add to the flavor and butter. Cook about four minutes.

MRS. WILL CLARK,
Appleton, Wis.

PRAIRIE CHICKEN.

Use only the breasts, keeping them whole, place carefully on broiler, and broil for fifteen minutes, turning only once; then put in dripping pan, spread with butter, and put in oven ten minutes. Serve with small potato balls, boiled tender in salted water, and seasoned with butter and fine parsley. Heap potatoes in middle of platter, and garnish edges with the chicken breasts. The other parts of chickens may be used for a fricassee.

MISS CARRIE JANNUSH.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

CREAM CHICKEN.

One chicken of four and one-half pounds or two of six pounds, four sweetbreads, one can of mushrooms. Boil chicken and sweetbreads and when cold cut up as for salad; in a sauce pan put four coffee cups or one quart of cream; in another pan put four large tablespoonfuls of melted butter, five even tablespoonfuls of flour, stir well into the melted butter, then pour on the hot cream, stirring until it thickens. Flavor with a small half of a grated onion, and a very little nutmeg, season highly with black and red pepper. Put chicken and ingredients together with sweetbreads and mushrooms in a baking dish, cover with bread crumbs and pieces of butter, and bake twenty minutes.

MRS. T. WALL.

TO ROAST VENISON.

Lard well by cutting deep gashes, laying in strips of salt pork, and sewing up; then roast as other meat. The secret of having a good roast is in frequent basting, the oftener the better. A southern housekeeper says: "To have delicious venison add one cup of tomato catsup one-half hour before the roast is done, and baste with it."

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Try Dickmann's Self-Raising Buckwheat.

PRESSED CHICKEN.

Boil two chickens very tender, let the water be reduced to about one pint in boiling; pick the meat from the bones, taking out all fat and gristle place in a wet mould. Skim the fat from the liquor, add a little salt, pepper and butter and one-half an ounce of gelatine; when this dissolves pour hot over chicken. The liquor must be seasoned pretty high as the chicken absorbs.

MRS. ROBERT CAMPBELL

ROAST TURKEY.

Wash and dry turkey and rub inside and out with salt. Fill with dry or moist stuffing as you prefer, sew up, wrap the legs with muslin to keep them moist; if the turkey is lean, baste with drawn butter. Roast until tender.

Dry Filling—One-half loaf of bread, grated, one good tablespoonful of butter, one teaspoonful of sage, one saltspoonful of pepper.

For Moist Filling—Take one-half loaf of bread, soak in cold water, squeeze water out and add to the bread two tablespoonfuls of butter, one-half can of oysters, two eggs, well beaten, salt and pepper to taste.

MISS CARRIE JANNUSH.

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WILD DUCK.

Stuff duck with dressing made as for any fowl, with the addition of a little onion. Rub butter and flour together, and cover outside, or cover with slices of salt pork. Baste and roast. Sprinkling a little flour in pan before putting duck in, will improve the gravy.

MRS. ROBERT BRAND.

TO COOK SNIPE.

Do not draw, as that is the best part of them; lay them on their backs, sprinkle a little flour, salt and pepper over them, add a very little water; bake in a very quick oven for a few minutes. They should be nicely browned.

MRS. L. W. HULL,

Butte des Morts.

DRAWN SNIPE.

Three slices of bread grated fine, one tablespoonful of butter, one-half wineglass of dried currants, a little parsley. Mix. Prepare one dozen snipe, and fill with this stuffing, bind the breast of each with thin slices of salt pork, put in steamer, and steam until quite tender; then place in dripping pan, and put in hot oven for ten minutes. Remove pork, and serve each bird on small piece of buttered toast.

MISS CARRIE JANNUSH.

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PARTRIDGE.

Split down the back, parboil in a little water until tender, then fry brown in butter, take out on a platter; pour a nice lot of cream in the spider, let boil up well, then pour it over them; add salt and pepper. Fit for a king.

Another Way—Leave the partridges whole, draw through the breast fine strips of pork, dust with flour; pepper and salt, and bake either before the fire, or in the oven.

MRS. L. W. HULL,
Butte des Morts, Wis.

BAKED RABBIT.

Lay in salt and water two hours, then rinse, and wipe dry; make stuffing as for chicken, seasoning it with salt, pepper, and sage. Lay slices of salt pork on rabbit while baking; put in a hot buttered pan, and bake from one and one-half to two hours.

MRS. F. G. FOOTE.

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Chemical Laboratory Rush Medical College, Chicago.
WM. DICHMANN, Esq., Oshkosh, Wis.

Dear Sir: I have examined the can of your Coin Baking Powder, and I find it to be a pure cream of tartar baking powder and free from alum, phosphates and carbonate of ammonia. Yours Respectfully,
WALTER S. HAINES, M. D., Prof. of Chemistry.

To those who may not know of Prof. W. S. Haines we would cheerfully say that from a personal acquaintance with him, we know him to possess a rare ability as a chemist and to be honorable in the highest degree. Hence an opinion emanating from him is thoroughly reliable and places the Coin Baking Powder among the purest baking powders made.

T. P. RUSSELL.
G. M. STEELE.

SALADS.

The Spanish say: "To make a perfect salad there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir it up."

CABBAGE SALAD.

For a small cabbage, one egg, one-half cup of sugar, one-half cup of vinegar, one teaspoonful each of mustard and salt, one large spoonful of butter. Put all but egg on, and boil, then pour over the beaten egg, and boil again; pour over the cabbage, which must be chopped very fine; add one-half cup of sweet thick cream.

HATTIE V. STILSON.

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CABBAGE SALAD.

Two eggs, one large tablespoonful of sugar, one large teaspoonful of salt, one-half teaspoonful of pepper, one teaspoonful of mustard, one cup of sweet cream, butter the size of a walnut, one-half cup of vinegar, a little celery salt. Cook all the above (except the cream) until thick, stirring all the time to prevent burning. When of the right thickness beat well. When cold mix well with the cabbage, and add more salt if you like. Lastly, pour the cream over all, and stir lightly.

MRS. S. PALMER.

LOBSTER SALAD.

One can of lobster (don't cut up), one cup of shredded cabbage, one-half teaspoonful of celery seed, or three heads of celery; over this pour dressing; three eggs beaten, one tablespoonful each of sugar, butter, and salt, one scant tablespoonful of mustard, one heaping tablespoonful of flour; mix thoroughly; one cup of milk, one cup of vinegar. Cook in a rice boiler, stirring all the time, until of the consistency of cream. One cup of whipped cream stirred in last.

MRS. CHARLES H. COMSTOCK.

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CABBAGE SALAD.

One head of cabbage chopped fine, three eggs, five tablespoonfuls of sweet cream, three tablespoonfuls of melted butter, one teaspoonful of pepper, two teaspoonfuls of salt, one large tablespoonful of mixed mustard. Let it come nearly to a boiling heat, then add one large cup of vinegar; let it boil. When cold pour over the cabbage.

SARAH BARDEN.

LETTUCE DRESSING.

Boil three eggs until hard, take off the shells, and remove the yolks, mash them smooth and fine; add one tablespoonful of melted butter, and a little salt and pepper; mix well; add gradually one-half teacup of vinegar; beat and stir thoroughly, then pour the dressing over the lettuce. Cut the whites of the eggs in rings, and lay them on the top. Serve as soon as dressed.

MRS. J. A. ADAMS.

ONION SALAD.

Four hard boiled eggs, one large or two small onions, three cold boiled potatoes. Slice all together and pour over it the following dressing: One cup vinegar, one-half cup sugar, salt and pepper to taste.

MRS. LAMPARD.

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OYSTER SALAD.

One quart of oysters, one small bunch of celery, one raw egg, yolks of two hard boiled eggs, two tablespoonfuls best olive oil, one teaspoonful sugar, one saltspoonful each of pepper, salt and made mustard, one-half cupful of vinegar; whip the raw egg light with the sugar and the oil, rub the yolks of the boiled eggs to a paste with salt, pepper and mustard, add the beaten raw egg and oil, and beat in the vinegar a few drops at a time. Drain liquor from oysters and cut in small pieces; cut the celery in one-half inch lengths; put the oysters and celery in a salad dish, mix it with one-half the dressing and pour the rest over it. Garnish with celery, the celery tops and stoned olives.

MRS. A. B. IDESON.

PARISH GUILD CHICKEN SALAD.

Sixteen chickens, four and one-half pounds of lean veal, three quarts of rich, sweet cream, thirty-five eggs beaten very light, three and one-half teacupsful of melted butter, seven teaspoonsful of salt, seven teaspoonsful of pepper, seven coffee cups of vinegar, mustard to taste, seven table-spoonsful of sugar mixed with the mustard. Mix all well together, float on hot water until it

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thickens, stirring constantly. Be careful not to cook too long as it will curdle, but have it nice and thick. You may have to add more salt and mustard and if you need more dressing you can add cream. This makes a very large quantity and is very nice. Use same amount of celery as chicken after all is cut up.

POTATO CUCUMBER SALAD.

Ten boiled potatoes, sliced very thin, three small cucumbers, three sticks of celery, sliced, six cold boiled eggs, one small onion, grated. Put into a dish a layer of potatoes, cucumbers, celery, egg and a sprinkle of onion until used.

Dressing No. 1.—Three tablespoonsful of melted butter, one tablespoonful of vinegar, one saltspoonful of salt, one-half saltspoonful of pepper. This is to be used with the layers.

Dressing No. 2.—Beat three eggs well; one tablespoonful of melted butter, one tablespoonful of sugar, one teaspoonful of salt, one-half teaspoonful of mustard; stir until smooth and add one cup of vinegar. Cook in double boiler, stirring until smooth. When cold, add one-half cupful of sweet or sour cream. Before serving, pour the dressing over the salad.

MRS. FRANCES GILLINGHAM,
Neenah.

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SALMON SALAD.

One can of salmon, two cupfuls of celery; take bones from fish and chop celery; take four tablespoonfuls of vinegar, one-half teaspoonful of mustard, one teaspoonful of salt, a little pepper, butter the size of a walnut, yolks of two eggs, one-half a cup of vinegar. Put vinegar, butter and seasoning on stove, let come to a boil, take off and pour over the beaten yolks of eggs, then boil until thick. Pour over salad and add cream. Mix all well together.

MRS. FRANKLIN BOWEN.

TOMATO SALAD.

Twelve medium-sized tomatoes, sliced, put on ice; four hard-boiled eggs, one raw egg well beaten, one teaspoonful of salt, a little cayenne pepper, one teaspoonful of sugar, one tablespoonful of melted butter, two teaspoonfuls of made mustard, one cup of vinegar; rub yolks to smooth paste, add by degrees salt, pepper, sugar, mustard, butter, and raw egg, lastly vinegar. Cover tomatoes with dressing, and set on ice till ready to serve.

MISS MARY A. OLCOTT.

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
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MAYONNAISE.

Two eggs, one heaping teaspoonful of mustard, one teaspoonful of melted butter, one teaspoonful of flour (milk enough to moisten), one-half cup of cream. Beat the eggs, add cream, then salt, sugar, flour, and mustard, and stir into one cup of boiling vinegar. Stir until it begins to thicken, take from stove at once.

MISS CLARA PIKE.

SHRIMP SALAD.

One can of shrimps, whole, one pinch of cayenne, vinegar and salt to suit taste, celery or celery salt. Use Durkie's salad dressing to make moist enough.

CHASE & DRESHER.

SALAD DRESSING.

Six eggs well beaten, one-half teacupful of melted butter, one coffeecupful of cream, one tablespoonful mustard, one tablespoonful sugar, one coffeecupful of vinegar, salt and pepper to taste. Mix well, blend over hot water. Make a quantity in the summer time when eggs and cream are plenty. Bottle, put in a cool place, and it will keep all winter.

MISS AGNES BRITTIN.

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Try Dichmann's Self-Raising Buckwheat.

CREAM SALAD DRESSING.

One cup of sweet milk, one-half cup of vinegar, four eggs, two teaspoonfuls of mixed mustard, one teaspoonful of salt, butter size of an egg, pinch of cayenne pepper. Beat all thoroughly, and cook in steam bath until thick. Good used with celery.

MISS MARY WASHBURN.

SOUR CREAM SALAD DRESSING.

One-half pint of sour cream whipped until thick, then add a little pinch of cayenne pepper, a teaspoonful of sugar, the juice of one-half of a lemon, and two tablespoonfuls of vinegar. Mix thoroughly, and put on ice until wanted. This is best for vegetables.

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T. P. RUSSELL.
G. M. STEELE.

SOUPS.

Breathes there a man with soul so dead,
Who ever in his heart has said,

“We'll have no soup for dinner?”

If such there breathe, go mark him well,
He has no heart, he's but a swell,—

The awful, AWFUL sinner.

ALMOND PUREE.

Have a chicken or veal stock, one pound of blanched almonds chopped fine, a little lemon essence, salt, and a very little thickening. When ready to serve add a pint of sweet cream.

MRS. G. T. STAMM,
California.

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BOUILLON.

A soup bone put on with a gallon of cold water, two whole carrots (these important), one whole onion, some of the coarser stalks of celery; when it comes to a boil set it where it will simmer all day (if it is to be clear). Do not boil hard, nor let it stop simmering. An hour, or so, before taking off put in a dozen whole cloves, allspice, stick of cinnamon, one tablespoonful of salt, one-half of a pepper pod. At night set your cullender in a stone crock, fold in it a towel, and turn into it the contents of your kettle. In the morning remove the cake of fat, and it is ready for use. Melt it as wanted.

MRS. PROF. C. W. HALL.

BARLEY SOUP. (FOR SIX PERSONS.)

Three-fourths cup of pearl barley, one large tablespoonful of butter; put butter in soup kettle, add barley, and simmer ten minutes, stirring often; then add one pint of cold water, let cook one hour and a half, and add stock, and water required; season to taste with pepper, salt, and nutmeg; if you like, you can beat the yolk of an egg with a little milk in the soup tureen before adding soup.

MRS. H. W. PEEK.

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BEAN SOUP.

One cup of beans soaked over night; turn off water in morning, and put on fresh; add one potato, one onion, and about three pieces of pork; pepper and salt to taste. Strain through a sieve before serving.

HELEN M. TILTON.

CHICKEN SOUP.

Boil one chicken in two quarts of water until tender; take chicken out. In a bowl of rich milk put two well beaten eggs, roll fine two handfuls of crackers, and put in milk. Put broth on back of stove, and stir in milk; do not let boil, or it will curdle; season well. If you wish more soup, and not so rich, two chickens and four quarts of water may be used to same amount of milk and crackers.

MRS. J. H. JENKINS.

CHOCOLATE SOUP.

Dissolve one-half cup of chocolate in one cup of water, add two and one-fourth quarts of milk, sugar, and flavor to taste. When it comes to a boil add one or two yolks of eggs; beat the whites to a snow, and place in small heaps on the soup. To be eaten with buttered toast.

MRS. W. GRUENWALD.

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CLAM CHOWDER.

Three slices of salt pork cut fine, and fried brown in kettle; four good-sized potatoes sliced, two large onions sliced, one can of little-neck clams; put layers of clams, potatoes, and onions, in kettle with salt and pepper; pour over them the liquor from the clams, and about one quart of water. Cook until vegetables are tender.

MRS. E. W. VIALL.

CORN SOUP.

One pint of grated green corn, one quart of milk, one pint of hot water, one heaping tablespoonful of flour, two tablespoonfuls of butter; salt and pepper to taste. Cook the corn in the water thirty minutes; let the milk come to a boil; mix the flour and butter and add a few tablespoonfuls of the boiling milk; when perfectly smooth, stir into the boiling milk and cook eight minutes; add corn, season to taste and serve.

MRS. GEORGE BAUMAN.

POTATO SOUP.

One cupful of mashed potatoes, three half-pints of milk, one tablespoonful of corn starch dissolved in milk; butter and salt to taste, stir in two hard boiled eggs chopped fine.

MRS. D. C. BUCKSTAFF.

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CREAM OF CELERY SOUP.

Put one quart of veal stock in the sauce pan with six stalks of celery, cut small an onion, a few whole peppers and a bay leaf, boil one hour, rub through a sieve and add a quart more of veal stock, boil again and set back, keep hot, boil three pints of cream and put in soup, add a little flour to thicken.

MRS. A. B. IDESON.

FISH CHOWDER. (SERVE TWELVE PERSONS).

One-half pound of fat salt pork, four pounds of fresh cod or fresh perch, ten good sized potatoes, sliced thin, six good sized onions sliced thin, one quart of sweet milk, one pound of Boston crackers. Cut the pork in small pieces, place it in a kettle over a slow fire till partly tried out, then cut the fish in pieces and place a layer of fish over the pork, then a layer of the potatoes, over the fish, then a layer of onions over the potatoes, add salt and pepper, then another layer of fish, potatoes and onions, salt and pepper until all are in the kettle; put hot water over this to cover, let boil one hour, add the crackers soaked in cold water, and the sweet milk, then serve.

MRS. J. M. ROLLINS.

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ONION SOUP.

Peel and cut into small pieces three medium sized onions, fry them in a little butter until tender, but not brown, pour over them a pint of stock, add a little salt and cayenne; simmer for fifteen minutes, press the soup through a sieve, put it into a sauce pan and add three tablespoonfuls of grated bread crumbs and one-half a gobletful of hot cream. Season, and serve with small slices of toast.

MRS. HURN.

OX-TAIL SOUP.

Two ox-tails, two slices of ham, two carrots, two turnips, three onions, one head of celery, one bunch of savory herbs, one ounce of butter, one tablespoonful of salt, three quarts of water. Cut up the tails, wash and put in stew pan with the butter, cut the vegetables into slices and put them with the herbs, in one-half pint of water and stir over a brisk fire until the juices are drawn. Fill up the stew pan with water and when boiling add the salt. Skim well and simmer very gently for four hours, or until the tails are tender. Take them out, skim and strain the soup, thicken with browned flour. Put back the tails cut in small pieces, simmer for five minutes and serve.

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TOMATO SOUP.

Two and one-half pounds of lean beef from the round, cut into small pieces and boil one hour with a little salt; cut into small pieces one medium sized beet, one carrot, one turnip, two onions, and add to the soup after the boiling of meat one hour. Then boil one and one-half hours, add two quarts of tomatoes and boil fifteen minutes. Strain all through a sieve. Heat one-quarter of a pound of butter in a spider until brown; when hot mix in three tablespoonfuls of flour until smooth. Put the soup on the fire after straining, add the butter and flour, one desertspoonful of sugar, salt and pepper; stir all the time for five minutes. This is to be eaten with croutons, and is delicious.

MRS. T. WALL.

FRENCH TOMATO SOUP.

One quart of tomatoes, one-half of a carrot, one onion, two stalks of celery, two whole cloves, one pint of water. Put all together, boil one and one-half hours, strain and thicken with one tablespoonful of flour, browned with two tablespoonfuls of butter.

MISS CLARA PIKE.

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TOMATO SOUP.

One pint can of tomatoes, season to taste and cook up, add one quart of boiling water, one pint of milk, and just before adding milk stir in tomato one small teaspoonful of soda. Steam and serve immediately.

MRS. GEO. BAUMAN.

VEGETABLE SOUP.

Use veal bone and beef bone, let boil one and one-half hours, salt and pepper, then add one-half a cupful of peas, one carrot, a small onion, some cauliflower, celery and parsley. Boil all together one and one-half hours, strain through a cullender, set back on the stove and let it come to a boil, and add the dumplings.

Dumplings for Soup.—Three eggs, three-quarters of a cup of flour, three-quarters of a cup of milk; stir well together, take a piece of butter the size of an egg and place in a dish on the stove, stir in the above and keep stirring until it forms a thick dough; let it cool, add one egg, nutmeg to taste, one teaspoonful of sugar, salt; stir well. Drop in tablespoonfuls into soup and boil ten minutes.

MISS ANNIE WEIDNER.

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DELICIOUS SOUP.

Take nice soup stock, when hot add oysters and let them scald same as a stew.

MRS. JOHN HIMEBAUGH.

WHITE WINE SOUP.

One bottle of white wine, as much water, two tablespoonfuls of flour, six eggs. Stir this well together, sweeten to taste, add a few slices of lemon, from which the seeds must be removed, and a little cinnamon, put over a quick fire and beat constantly until it comes to a good boil, then strain. To be eaten immediately, or else cold with wafers.

MRS. RICHARD GUENTHER.

CARAMEL FOR COLORING SOUPS.

Melt one cup of sugar with one tablespoonful of water in a frying pan; stir until it becomes a dark brown color, add one cup of boiling water, simmer ten minutes, and bottle when cool. Keep on hand, and use as needed.

NOODLES.

Three eggs, enough flour to make a stiff dough; knead as for bread, roll very thin, roll up as for roll jelly cake, slice off very thin with sharp knife, put into soup, and let boil up just before serving.

MRS. STAUDENRAUS.

'Dickmann's Spices are Strictly Pure.

Try Dickmann's Self-Raising Buckwheat.

NOODLES.

For the noodles take one egg, a little salt, four tablespoonfuls of sweet milk, two even teaspoonfuls of Coin Baking Powder, flour to make stiff enough to roll out; roll thin, and cut in fine strips, adding to any soup stock. Cook twenty minutes.

J. F. H.

BUTTER DUMPLINGS.

Three ounces of butter, creamed, add one egg and three tablespoonfuls of rolled crackers and stir; then add another egg and crackers and repeat same until you have used three eggs. Add enough crackers until it drops off spoon. Drop a teaspoonful at a time into the soup and cook fifteen minutes.

MRS. STANDENRAUS.

POTATO DUMPLINGS.

Boil one-half a dozen good sized potatoes; when cold, grate; then add one tablespoonful of salt, one-half pound of flour, two eggs, one slice of bread cut in very small squares and browned in butter. Mix well and mould into balls, the size of an apple. Put into boiling water and boil for fifteen or twenty minutes. Serve as soon as done. To be eaten with meat gravy.

MRS. SAM ECKSTEIN.

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T. P. RUSSELL.
G. M. STEELE.

VEGETABLES.

All hail to good health! You never can buy it,
Though many, by using a vegetable diet,
Have lived a long life, with nerves steady and quiet.
Then listen to wisdom, ye people, and try it.

ASPARAGUS.

Break in two-inch pieces, wash and drain, drop into hot water enough to cover, and boil until tender; then add two-thirds cup of milk or cream; salt, pepper, and butter to taste. Serve with crackers or toasted bread.

MRS. NEVILLE.

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PORK AND BEANS.

Soak three pints of beans over night; in the morning rinse well, and put in a bean jar, with one and one-half pounds of salt pork in the center; add one tablespoonful of molasses stirred into one cup of hot water; put thin slices of salt pork on top, and fill the jar with boiling water; keep moist with boiling water. To be good must be baked from ten to twelve hours.

MRS. A. B. CRANE.

PORK AND BEANS.

One quart of beans, one pound of salt pork; soak the beans over night; boil the beans until the skin cracks, strain off the water; place a piece of salt pork in the bottom of bean jar, then a layer of beans, alternately, with pork on top; add one tablespoonful of molasses, if desired; pepper to taste; no salt is required if pork is salt enough. Fill the jar with cold water, cover, and bake twenty-four hours; add cold water every half hour while baking.

MRS. H. M. HARMON.

CORN.

Take six or eight ears of corn, cut from cob, cover with hot water, and boil; when done add salt, butter, one cup of cream or milk, and one well beaten egg. Serve at once.

MRS. NEVILLE.

The Coin Baking Powder is the Best.

Coin Flavoring Extracts are True Fruit Flavors.

GREEN CORN PATTIES.

Grate one dozen ears of green corn, add one teaspoonful of pepper, two teaspoonfuls of salt, four eggs beaten separately, two tablespoonfuls of flour; add the beaten whites the last thing. Drop in spoonfuls into a hot spider, with plenty of butter and lard (equal parts are best), and fry brown. Must be eaten as soon as fried.

MRS. G. B. ADAMS.

CABBAGE.

Cut cabbage fine, in slices, put in a dish and set on back of stove to wilt; then make a dressing of one cupful of sour cream, one beaten egg, salt and pepper to taste. Boil up and pour hot over cabbage.

MRS. S. B. LAWRENCE.

A NICE WAY TO COOK CABBAGE.

Boil cabbage in salt and water until perfectly tender; drain off water, chop and season with salt, pepper and butter. Put in a buttered baking dish and moisten well with milk or cream; cover with bread crumbs and bits of butter, put in the oven and brown. Onions are nice cooked the same way.

MRS. SPENCER,
Buffalo, N. Y.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

CAULIFLOWER.

Boil cauliflower in salted boiling water until tender. Make a dressing of piece of butter size of an egg, one tablespoonful of flour, add hot milk, and boil until it thickens. Before pouring over cauliflower beat in the yolks of two eggs, and add a little nutmeg.

MRS. SAM. ECKSTEIN.

SCALLOPED ONIONS.

Boil onions in salted water until tender, separate, and put alternate layers of onions and bread crumbs, seasoning with butter, pepper, and salt, until the dish is full, having first and last layers of bread crumbs; add one cup of cream or milk, dot with butter, and bake brown.

MRS. BISHOP.

FRIED TOMATOES.

Peal and slice ripe tomatoes, roll in flour, season with pepper and salt, and fry in butter.

MRS. CLARA BISHOP.

CREAM POTATOES.

Cut potatoes in small balls or dice, cook in boiling water until tender; turn off water, cover potatoes to keep in the steam while dressing is made; pour cream, thickened with a little flour and well seasoned, over potatoes.

MRS. R. C. BROWN.

The Coin Baking Powder is the Best.

Try Dichmann's Self-Raising Buckwheat.

CREAM POTATOES.

Four good-sized potatoes boiled in skins; peel, cut in dice, and put in frying pan. Make cream by boiling one coffeecup of milk, one tablespoonful of butter; salt and pepper to taste, and thickening with two teaspoonfuls of flour. Pour cream over potatoes, and heat through.

MISS MAGGIE WILLIAMS.

ESCALLOPED POTATOES.

Fill the bottom of a buttered baking dish with raw sliced potatoes, put on small pieces of butter; dredge with flour, and sprinkle with pepper and salt; then add another layer of potatoes, and so on, till the dish is full; cover with milk. Bake three-quarters of an hour.

MISS MATTIE GOE.

STUFFED POTATOES.

Bake large smooth potatoes, cut off one end, leaving it like a lid, and with a fork remove the inside, leaving the jacket whole; season the potato with salt, pepper, and a little butter; then put back into the jacket, and bake ten minutes.

MRS. F. G. FOOTE.

Dichmann's Spices are Strictly Pure.

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DRESSING FOR RAW TOMATOES.

Yolks of four eggs (beat a long time in Key-stone); add small half cup of butter, beat again; one teacup of cold water, one-fourth teaspoonful of mustard, one-fourth cup of vinegar, one-half teaspoonful of salt, little red pepper, one tablespoonful of sugar, small tablespoonful of cornstarch in cold water. Put on stove in rice boiler, and cook, but not boil, until thick and smooth, and cornstarch cooks, then beat well again. Can add cream when cold.

MRS. CHARLES H. COMSTOCK.

STUFFED TOMATOES.

Cut top off tomatoes, take out pulp, and boil with a little chopped onion, salt, pepper, and butter until thick; then chop any cooked meat very fine, and pour the dressing over the meat, fill the tomatoes, put on tops, bake fifteen minutes, and serve.

MRS. F. B. BARNES.

FRIED TOMATOES.

Slice large smooth tomatoes quite thick, wipe dry, dip in egg, then in crumbs; season, and fry in butter or lard.

MRS. S. B. LAWRENCE.

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STUFFED TOMATOES.

Six good-sized smooth tomatoes, one-half pound of tender raw steak, one coffeecup of bread crumbs, butter size of small egg; rub the butter into the bread crumbs, and season to taste; chop meat very fine; slice top off tomato, and take out pulp; mix tomato pulp, meat, and bread together, and fill tomato shells; put top on, and bake slowly for two and one-half hours. Very good with meat omitted.

MRS. MARIE LINES.

CURRY OF VEGETABLES.

One onion, one sour apple, one pint each of carrots, turnip, and celery cues, one teaspoonful of curry powder, two teaspoonfuls of salt, one-half teaspoonful of pepper, one pint of milk, or stock, two tablespoonfuls of flour. Mince onions, pare apple, and cut in thin slices; melt two or three tablespoonfuls of butter, when it bubbles add onion and apple, stir two minutes, then add vegetables; stir often until it browns; mix flour with vegetables and seasoning, add to the butter, mix well, add the milk or stock, cover, and simmer one hour. Serve with border of boiled rice.

MISS CLARK.

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MEMORANDA.

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T. P. RUSSELL.
G. M. STEELE.

CONFECTIONERY.

"To make it one must have a spark of genius."

FRENCH CREAM.

A number of kinds may be made, with the following recipe for the foundation: Two pounds of XXX, or confectioner's sugar, white of one egg, and an equal amount of water, one teaspoonful of flavoring, or juice of two oranges, may be used in place of the water and flavoring.

MRS. C. R. BOARDMAN.

Dichmann's Spices are Strictly Pure.

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CHOCOLATE CREAMS.

Take the French creams and mould into cones with the fingers, and as moulded lay on oiled paper, or a buttered plate, until next day, or make in the morning and leave until afternoon; then melt some of the best confectioner's chocolate in a small basin set in another basin of boiling water; when melted take one cone at a time on a fork, or hat pin, roll well in the chocolate, then slip off onto an oiled paper, and set it aside to harden.

MRS. C. R. BOARDMAN.

COCOANUT CREAMS.

Take the French creams before all of the sugar has been worked in, and work in as much cocoanut as possible; if fresh cocoanut is used more sugar will be needed, if the prepared, less sugar; and mould.

MRS. C. R. BOARDMAN.

WALNUT CREAMS.

Take the French creams and mould into cubes with the fingers; crack as many nuts as you think you will need, being careful to get the meats out in whole halves, if possible; then press a walnut on each cone; if the meat does not stick readily brush the cone over with the white of an egg, or water.

MRS. C. R. BOARDMAN.

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MAPLE CREAMS.

The same as for cocoanut creams, using grated maple sugar in place of the cocoanut.

A delicious variety may be made by mixing into the French creams while soft figs, citron, currants, seeded raisins, or any kind of nuts chopped fine; or take a small piece of the cream and press into the center of opened dates or figs.

MRS. C. R. BOARDMAN.

BUTTER SCOTCH.

One cup of molasses, one cup of sugar, a good half cup of butter, pinch of soda. Boil until when tried in water it is crisp; pour into buttered pans, and when nearly cold cut into squares.

MRS. C. R. BOARDMAN.

CREAM CANDY.

One pint of white sugar, one tumbler of water, two tablespoonfuls of vinegar, one teaspoonful of cream tartar; flavor with vanilla. Boil until it crisps in water, take from stove, add the vanilla, and when cool pull until white and porous.

MRS. R. W. CHESTER.

CHOCOLATE CARAMELS.

One cup each of molasses, brown sugar, milk, and butter, one-half cake of baker's chocolate. Boil until thick.

MRS. W. W. WATERHOUSE.

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VANILLA CREAMS.

One cup of sweet cream, two cups of light brown sugar, one tablespoonful each of butter and vanilla. Cook twenty minutes, stirring gently; put in greased pan, and mark in squares.

MRS. W. G. MAXCEY.

FUDGES.

One-eighth cake of baker's chocolate, two cups of sugar, one cup of milk, butter size of a walnut. Let boil; when it thickens try in water; put in tins, and mark off in squares.

MISS FRANC CLIFFORD.

CREAMED FUDGES.

Two cups of granulated sugar, one-fourth cake of baker's chocolate, one-half cup of milk or cream, one-half cup of water, butter size of an egg. Cook until they collect in water, then let them stand until cool; then stir until creamy.

KATIE NOYES.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, one large teaspoonful of butter, one teaspoonful of vanilla. Cook at least ten minutes; put on a greased platter, cool, and pull.

MISS LIBBIE WATERS.

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NUT TAFFY.

Two pints of maple sugar, one-half pint of water, or just enough to dissolve sugar; boil until it becomes brittle by dropping in water; just before pouring out add one tablespoonful of vinegar; line a buttered dish with hickorynuts or pecan meats; pour taffy over them.

CREAM PEPPERMINT TAFFY.

Three pounds of confectioner's A sugar, one-half teaspoonful of cream tartar dissolved in water. Boil till it balls when dropped in water; when partially pulled put in twelve drops of peppermint oil; after it is pulled cover with powdered sugar.

OAKS & READ.

PEANUT CANDY.

Two cups of molasses, one cup of sugar, one cup of water, one-half cup of vinegar (scant), butter size of an egg. Boil until brittle, then stir in peanuts, and pour on greased plates. English walnut or hickorynut meats may be used.

MRS. R. W. CHESTER.

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SALTED ALMONDS.

Shell and blanch almonds, put in baking pan with one even teaspoonful of butter to each pound of nuts; bake slowly until a light brown; stir until each almond is nicely oiled with butter, take from oven, dust quite thickly with salt, turn into a cool dish, and put in cool dry place to harden.

MRS. R. C. BROWN.

MACAROONS.

One-half pound of Heid's Paste (or one pound of blanched almonds and one and one-half pounds of sugar), three-fourths pound of sugar, whites of four eggs. Mix paste and sugar well together, work in whites of eggs, beat with a paddle, spread on paper, dampen the top with water, bake with a slow fire. Chocolate macaroons may be made the same by adding one-half pound of sweet chocolate, or one-fourth pound of baker's chocolate; sprinkle with granulated sugar.

MRS. SAM. GULLIFORD.

KISSES.

One coffeecup of sugar, white of one egg; flavor; stir sugar and egg together, dip out on buttered paper, and bake twenty minutes.

MRS. W. W. WATERHOUSE.

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HICKORYNUT MACAROONS.

One-half pound of chopped hickorynut meats, one-half pound of granulated sugar, one tablespoonful of flour, one teaspoonful of Coin Baking Powder, and the whites of three eggs not beaten. Mix, and drop on buttered paper some distance apart; bake in moderate oven about one-half hour.

MRS. M. H. EATON.

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T. P. RUSSELL.
G. M. STEELE.

HINTS TO HOUSEKEEPERS.

“Never try a new dish for company.”

To prevent doughnuts from soaking the fat, or lard, mix the sugar with the milk, and let stand a little while, then beat the egg, and add with the rest.

Vinegar added to the water for boiling any kind of fish (except salt fish) hardens the flesh, and is a great improvement. The French cooks always do this.

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Ten common-sized eggs weigh one pound.

One quart of sifted flour, well heaped, weighs one pound.

Two teacupfuls of coffee A sugar weigh one pound.

Two level teacupfuls of granulated sugar weigh one pound.

Two teacupfuls of soft butter, packed, weigh one pound.

One and one-third pints of powdered sugar weigh one pound.

Two heaping cupfuls of powdered sugar weigh one pound.

One pint of finely chopped meat, solidly packed, weighs one pound.

One pint of coffee A sugar weighs twelve ounces.

Soft butter size of an egg weighs two ounces.

One pint of best brown sugar weighs thirteen ounces.

One pint of granulated sugar weighs fourteen ounces.

Four teaspoonfuls equal one tablespoonful.

Sixteen tablespoonfuls equal one-half pint.

One wineglassful equals four tablespoonfuls.

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One teacupful equals two gills.

Four teacupfuls equal one quart.

A common-sized tumbler holds about one-half pint.

To test the heat of lard put in a piece of bread, and if it browns while you count sixty the fat is hot enough for raw material. If it browns while you count forty it is right for food prepared from cooked material, as croquettes.

Keep a memorandum book, or slate, in the kitchen, on which to write a list of things needed for table and kitchen use.

Sweet pickles can be made at any time by taking peach, pear, plum, or apple preserves, pouring hot spiced vinegar over them, and letting stand a few days.

When making currant jelly save a can of juice to make jelly in the winter; it will taste as fresh and delicious as when made in its season.

Rabbit and squirrel should be soaked in salt-ratus water, with a little salt in, over night.

Chicken drippings are excellent for greasing tins.

To make a gravy brown a little flour in a dish with hot lard; stir constantly, pour on boiling water, and season.

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To prevent salt from caking, to one cup of salt use one teaspoonful of cornstarch; heat over fire.

To keep eggs, to one pint of salt add one pint of fresh lime and four gallons of water; immerse the eggs in this.

To remove machine oil wash in cold soap and water; or rub butter or lard on the spots before wetting.

A few beans of coffee burned on coals serve as a deodorizer, as do also spices thrown on hot coals.

Chip ice with a large steel shawl pin.

Cut hot bread with a hot knife.

To take out iron rust squeeze lemon juice on the spots, cover with salt, and place in the hot sun. This will also take ink spots out of white goods.

Lemon juice will whiten frosting; cranberry or strawberry juice will color it pink; the grated rind of an orange strained through a cloth will color it yellow.

To remove the brown stains from basins, bowls, etc., dip a cloth into powdered chalk, pour on a few drops of ammonia, and rub.

The Coin Baking Powder is the Best.

T. LUCK, PHOTOGRAPHER,

49 MAIN ST.

OSHKOSH, WIS.

ALL WORK DONE AT THIS STUDIO IS

GUARANTEED FIRST-CLASS.

RECEIPT FOR HOLES.

If your boy's stockings are so full of holes that they cannot be darned, go to the **UTICA CLOTHING STORE** and buy the celebrated **Fast Black Shaw-Knit** and you will have a long rest from darning. These are the best stockings made.

RECEIPT FOR WORNOUT CLOTHES.

Take your boy to the **UTICA CLOTHING STORE** and get new ones, **Strictly One Price**, and you are sure of getting the worth of your money. We cordially invite you to try it. 141 Main Street.

Use Fawn Soap.

Absolutely Pure, and is sure to please the most particular or fastidious person.

For sale by every grocer in the city. Try it.

Try Dichmann's Self-Raising Buckwheat.

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T. P. RUSSELL.
G. M. STEELE.

MEDICINAL.

"Twenty women, with remedies new,
Bother my wife, the whole day through.
Sweet as honey, or bitter as gall,
Poor old woman, she takes 'em all.

—Will Carleton.

BLACKBERRY CORDIAL.

Pour one pint of boiling water on two quarts of blackberries, mash and strain; add one-half pound of loaf sugar, one ounce each of cloves, cinnamon, allspice, one nutmeg. Boil for one-half hour; then add one-half pint of best French brandy. Dose for child from one-fourth to one-half teaspoonful, adult one teaspoonful. Very good for bowel trouble.

MRS. H. W. MCKOY.

Dichmann's Spices are Strictly Pure.

Try 'Dicbmann's Self-Raising Buckwheat.

TONIC.

One good sized pineapple, one pound of granulated sugar, one quart of good whiskey, pare and slice the pineapple, put in two quart fruit jar, sprinkling the sugar through it. Pour on the whiskey, cover closely and let stand four days. Take a small wineglassful each morning.

MRS. M. B. PARKINSON.

Brooklyn.

TO CURE HIVES.

One part cream tartar, two parts sulphur, stir into molasses. Take one teaspoonful for three mornings in succession, omit for three mornings, then take again.

COUGH MIXTURE.

One pint of sherry wine, two ounces of strained honey, one ounce of oil of tar.

COUGH REMEDY.

One pint of good whiskey, one-half pound of rock candy, one ounce of glycerine, three lemons. Heat the rock candy and glycerine until the candy is dissolved; then, before it is quite cold, add the whiskey, and lastly the juice of lemons. Dose, one tablespoonful several times a day.

MRS. A. B. IDESON.

The Coin Baking Powder is the Best.

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TO PURIFY THE BLOOD.

One and one-half ounces Epsom salts, thirty grains iodide of potassium, one quart of soft water. Take a wineglassful night and morning.

"NORMAN'S LINIMENT."

Two ounces of origanum, one ounce each of oil spikenard, aqua ammonia, spirits of turpentine, and sweet oil, one-half ounce each of camphor and castile soap, one pint of alcohol. Good for man or beast.

LINIMENT.

Three ounces of spirits ammonia, two ounces of ether, one and one-half ounces each of gum camphor and laudanum, one-half dram oil of cloves, one quart of alcohol, one ounce of best cayenne pepper; steep in one pint of water.

HOT APPLICATION.

One cup of lard, three tablespoonfuls of turpentine, five cents' worth of gum camphor; blend all together, heat, and rub on, then cover with flannel.

TO STOP HICCOUGHS.

Take a piece of loaf sugar which has been moistened with vinegar.

Dichmann's Spices are Strictly Pure.

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TO STOP VOMITING.

One teaspoonful of paregoric, three teaspoonfuls of water, one-fourth teaspoonful of soda; use every twenty minutes.

Or, use coffee made of parched corn.

GRANDMOTHER'S CARROT SALVE.

One large carrot grated and fried brown in one-half cup of lard; strain, and let cool. One of the most healing salves known.

CHILLBLAINS AND SORE FEET.

Salt water, very hot and very salt, three nights rubbing smartly with the hand.

Use soda for corns, lame joints, and sore feet generally, and apply glycerine lotion.

GLYCERINE LOTION.

For feet, one ounce of rose water, two ounces of alcohol, three ounces of pure glycerine.

DIARRHOEA MIXTURE.

Equal parts of laudanum, spr. camphor, and tr. peppermint; ar. syr. rhubarb, two parts; teaspoonful in one-half glass of water.

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T. P. RUSSELL.
G. M. STEELE.

FOR THE TOILET.

"Cheerfulness and content are great beautifiers, and are famous preservers of good looks."

Barnaby Rudge.

CAMPBOR ICE.

Five cents' worth each of gum camphor, white wax, and spermicetti, ten cents' worth of olive oil; blend over hot water.

TO REMOVE TAN.

Two parts each of glycerine and rose water, one part of citric acid.

FOR THE HANDS.

Thirty drops of carbolic acid, one ounce of glycerine, three ounces of rose water; rub in after washing hands.

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MADAME YALE TELLS "HOW TO PROPERLY
WASH THE FACE."

There seems to be a question in the minds of the majority of people as to the use of hot or cold water for washing the face. Now, according to my way of thinking, I cannot understand how any rational person can hope to properly wash the face without soap and hot water. Washing the face in cold water is apt to produce porous, coarse skin, from the fact of its hardening the secretions in the pores, and preventing the exudations of unclean matter. To properly wash the face I recommend the use of very hot water and my excelsior complexion soap. Hot water has a tendency to soften any calous substance so apt to clog up the pores and sweat glands, which is the cause of an unhealthy skin, in many cases. The face should be washed twice daily, viz: morning and night, upon rising, and before retiring; rinse the soap off with luke warm water, and dry gently with a soft towel. Never rub the face with a rough towel, as this will eventually cause the skin to thicken, and, as well, make flabby flesh by disarranging the muscles and associating ligaments, etc. After washing thoroughly with

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hot water cold water may be dashed upon the face, so as to quickly close the pores, and prevent the evaporation of the fluids.

THE HAIR.

Usually, hair which is brushed night and morning, and the ends kept clipped, will require little extra care to preserve its beauty and cleanliness. The brush is much more efficient than the comb, and there comes a time when neither will meet the requirements, and a careful washing of the hair and scalp is necessary. This will be rendered easier if a little ammonia or borax is added to the water, which should be merely warm, neither hot nor cold. Another excellent way is to use an egg thoroughly beaten, and well rubbed into the roots of the hair, which, of course, must be immediately and carefully rinsed, else the last condition will be worse than the first. An occasional shampoo will be found to be a necessity, and it is said an excellent one may be made of salts of tartar, white castile soap, bay rum, and soft water. The salts will remove dandruff, the soap will soften and clean the hair, and the bay rum will prevent taking cold.

SELECTED.

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EXCELLENT FOR THE HANDS.

Equal parts of witch-hazel, rose water, and glycerine.

TO CLEAN HAIR-BRUSHES.

Use spirits of ammonia and cold water; wash well, rubbing with another brush is best; shake well, and rinse in salt water to make stiff.

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G. M. STEELE.

MISCELLANEOUS.

"However full, with something more we fain the bag would cram."

TO CLEAN KID GLOVES.

One-half ounce each of chloroform and sulphate of ether, one ounce of carbonate of ammonia, one quart of deodorized benzine.

MRS. G. B. ADAMS.

SILVER POLISH.

Five cents' worth of Spanish whiting, one spoonful each of ammonia, alcohol, and sweet oil; roll into egg-shaped balls, and bake dry

MRS. J. J. MOORE.

Dickmann's Spices are Strictly Pure.

Try 'Dickmann's Self-Raising Buckwheat.

FLOWERS IN WINTER.

The lily of the valley can be as easily forced as the hyacinth, and its exquisite beauty and fragrance can be enjoyed at Christmas as well as in the month of May. Take large clumps of flowering roots and plant them in the richest of loam and manure, and plunge the boxes, or pots, out of doors where they will freeze hard. The latter part of November they can be brought into the house, and thawed out gradually; when thawed place the pots in saucers, and fill them night and morning with boiling water, keeping them in the warmest place, with a moist atmosphere. The mantle-piece, or a kitchen range, is a good place for them, as much light is not essential for them. When in bloom they can be kept in any place desired, provided it is not a cool one. The same crowns will not bloom another season, but can be planted out of doors, and in two years will bloom again.

MISS EDITH RANDALL.

POTPOURRI. (VERY NICE.)

Fill a large dish with alternate layers of freshly gathered rose leaves and salt; let stand five days, stirring twice a day; then add three ounces of

The Coin Baking Powder is the Best.

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powdered allspice and one ounce of bruised stick cinnamon, and let stand one week; then turn into your jar, and make a mixture to pour over it of one grated nutmeg, one heaping teaspoonful each of ginger and cloves, a little ginger root sliced, a little lemon peel, ten grains of musk, some freshly dried lavender, any essential oils you like, and cologne or rose water enough to moisten; shake often. It can be moistened with either cologne or rose water from time to time, as it dries out.

MRS. R. P. FINNEY.

LIGHTNING CLEANING FLUID.

One-half gallon of gasoline, one-half ounce of alcohol, one-fourth ounce each of bay rum, sulphuric ether, chloroform, and aqua ammonia, one and one-sixteenth drams of powdered borax.

MISS JENNIE GILE.

FURNITURE POLISH.

Dissolve one-fourth ounce of butter of antimony in four ounces of water, and shake well; add three ounces of turpentine (eq.), one ounce of alcohol, one-half ounce each of aqua ammonia and benzine, one-half pint of raw linseed oil.

MRS. HINMAN.

Dickmann's Spices are Strictly Pure.

Coin Flavoring Extracts are True Fruit Flavors.

SOAP BUBBLES.

Three-fourths pint of soft water boiled and cooled, one-fourth ounce of castile soap; put in a bottle on back of stove until soap is dissolved, then add eight ounces of glycerine. This makes large firm bubbles which last a long time.

MRS. J. J. SPRAGUE.

CLEANSER.

One quart of deodorized benzine, one-half ounce of chloroform, one-fourth ounce each of sulphate ammonia and ether. . Excellent for gloves, silks, woolens, etc.

MRS. H. W. MCKOY.

The Coin Baking Powder is the Best.





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